

GRAZERS & STARTERS

Artisan Bread & Marinated Olives £6.95

Cold pressed rapeseed oil, balsamic vinegar, soft herb garlic butter
V G, L, S, D, SE, SD 940 Kcal

Fig, Cumin & Smoked Paprika Houmous £7.15

Charred flatbread VE G, SE 252 Kcal

Lamb Belly Scrumpets £7.45

Anchovy & parsley mayonnaise
GF E, D, F, MU 529 Kcal

Vietnamese Spiced Pulled Pork Bonbons £7.65

Lemon grass, sesame oil
GF S, E, D, SE, SD 976 Kcal

Lemon & Bay Leaf Marinated Smoked Vegan Feta £7.25

Garlic roasted heritage beetroot VE, GF 336 Kcal

Sautéed King Prawns £7.95

Sunblushed tomato, artichoke heart, banana shallots GF C 94 Kcal

Red Kidney Bean, Coriander & Roasted Sweet Potato Falafel £7.45

Charred red pepper dip VE, GF N, SE 536 Kcal

Smoked Kipper & Scallion Fishcakes £7.65

Avocado tartare sauce
GF F, E, D, MU, SD 594 Kcal

Soup of the Season £7.75

Artisan bread ASK FOR ALLERGENS & CALORIES

Lobster, Vermouth & Seaweed Macaroni Cheese £12.95

Gruyère & dill crumb G, C, D, SD 406 Kcal

Duck Leg, Thyme & Salsify Rilette £10.95

Roasted plum & pancetta salad, rye crostini G, L, S 346 Kcal

Oyster Mushroom, Jerusalem Artichoke & Parsley Arancini £8.25

Chargrilled pear & watercress, white truffle oil VE, GF 466 Kcal

Pigeon Breast £8.85

Black pepper & shallot roasted apple, Dijon mustard & toasted hazelnut aioli
GF N, E, D, MU, SD 322 Kcal

SEASONAL MAINS

Chargrilled Donnington Ribeye Steak £32.25

Fat chips, gluten free beer battered onion rings, Gruyère & shallot glazed flat mushroom, charred tomato GF D 426 Kcal

Add a béarnaise 101 Kcal, peppercorn 206 Kcal or blue cheese sauce 236 Kcal £3.75 D, SD, E, CE, G

Chicken Breast £19.95

Parmesan crusted celeriac dauphinoise, roasted red pepper, buttered black cabbage & leeks, sun blushed tomato beurre blanc
G, E, D, CE, SD 1329 Kcal

Lamb Rump £26.95

Lamb belly & caramelised shallot mashed potato, roasted root vegetables & baby spinach, anchovy & garlic jus G, F, D, CE, SD 598 Kcal

The Feathers Fishcake £20.95

Prawn, smoked kipper & cucumber salad, avocado tartare, sweet potato fries
G, C, MO, F, E, D, MU, SD 1087 Kcal

Gilt Head Bream Fillet £24.25

Crushed ratte potatoes, Sicilian caponata, wilted roquette, basil & garlic oil GF F, D, SD 609 Kcal

Romanesco, Oyster Mushroom & Quinoa Stuffed Winter Squash £18.25

Sautéed greens, garlic mushroom & tarragon sauce
VE, GF CE 597 Kcal

Sweet Potato, Coconut & Red Cabbage Curry £16.95

Chargrilled pitta bread, kachumber, green lentils VE G 735 Kcal

EVERYDAY STAPLES

Fish & Chips £19.95

Gluten free beer battered fish, fat chips, garden or mushy peas, tartare sauce, lemon
GF F, E, MU 1125 Kcal

The Feathers Burger £17.55

Donnington beef & thyme burger, brioche bun, smoked back bacon, melted Cheddar cheese, spicy tomato relish, skinny fries
G, D, MU, SD 762 Kcal

Pie of the Day £18.45

Mashed potatoes or fat chips, seasonal vegetables, gravy
ASK FOR ALLERGEN & CALORIES

LIGHT & HEALTHY

Charred Chicken Breast £19.95

Warm salad of ratte potatoes, pancetta & leeks, Dijon dressed roquette
GF MU, SD 683 Kcal

Sweet Potato, Red Kidney Bean & Coriander Falafel Burger £17.25

Vegan brioche bun, smoked Feta, roasted heritage beetroot salad, red pepper muhammara
VE N, SE 691 Kcal

Gilt Head Bream Fillet £25.95

Sautéed green lentil, prawn & black cabbage, sun blushed tomato, artichoke heart & shallot salsa, pea shoots GF C, F 587 Kcal

SIDES

Skinny Fries £5.25

VE, GF 460 Kcal

Fat Chips £5.25

VE, GF 392 Kcal

Beer Battered Onion Rings £5.25

V, GF 410 Kcal

Roasted Root Vegetables & Baby Spinach £5.25

VE, GF CE 106 Kcal

Sicilian Caponata & Garden Herbs £5.25 VE, GF 77 Kcal

Garlic Butter & Pancetta Sautéed Greens £5.25 GF D 281 Kcal



Invisible Chips £2

0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk

DESSERTS

Stem Ginger & Ledbury Bitter Sticky Toffee Pudding £8.25

Maple butterscotch sauce, pineapple ice cream
V G, E, D, SD 917 Kcal

Peppermint Aero Cheesecake £8.25

Dark chocolate sauce, black forest fruit
V G, S, D, SD 648 Kcal

Honey Baked Lime & Cinnamon Poached Pear £8.95

Apricot sorbet, lime zest syrup VE, GF SD 306 Kcal

Lemon Curd & Orchard Fruit Fool £7.95

Cointreau cream, orange & cranberry compôte, pecan praline V, GF N, E, D, SD 696 Kcal

Red Wine Fig Frangipane Tartlet £9.25

White chocolate ripple ice cream, black pepper roasted fig V G, N, S, E, D, SD 1178 Kcal

Fruit Sundae £9.45

Apricot sorbet, lime poached pear, orange & cranberry compôte, vegan vanilla ice cream, vegan cream VE, GF S, SD 289 Kcal

Sticky Toffee Sundae £9.45

Stem ginger & Ledbury Bitter sticky toffee pudding, maple butterscotch sauce, white chocolate ripple ice cream, chocolate ice cream, caramel pecan
V G, N, S, E, D, SD 1075 Kcal

Chef's Cheese Board £11.65

Celery, apple, biscuits, fruit chutney
V G, N, S, E, D, CE, SE 635 Kcal



“One cannot think well, love well,
sleep well, if one has not dined well.”

VIRGINIA WOOLF

IF YOU'RE FREE ON YOUR

Birthday

THEN SO ARE WE!

**Join us on your birthday for lunch or dinner
and get your main and dessert absolutely free.**

Terms & Conditions: Offer available every day of the week at any Coaching Inn Group hotel. Simply bring a valid photo ID to confirm the celebrating person's birthday. We deduct the cost of the birthday person's main course and dessert from the total bill. Reservations are recommended for a seamless celebration experience. The terms are subject to change, and the management reserves the right to refuse or modify the offer at their discretion. Misuse of the offer may result in cancellation.

CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course.

Drinks not included. Dishes and offer subject to availability.
Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 6pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee. Why not add a glass of fizz and make it extra special?

Afternoon Teas must be pre-booked.

Traditionally, a Coaching Inn is a hostelry providing food, drink and lodgings for wayfaring travellers. The Coaching Inn Group has embraced these values and added Hospitality from the Heart since 1996.

Head Chef Suzie and her team love what they do.

Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free.

**If you have a food allergy, intolerance or sensitivity,
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish /
P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs /
MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food and drinks.
100% of all gratuities go directly to our team members.

Please let your server know if you wish to remove this element.



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