



**THE
FEATHERS**

Set Menu (Monday - Friday 12-3)

2 Courses £23 | 3 Courses £26

Sausage roll, brown sauce

Smoked mackerel caesar **GFA**

Sticky toffee pudding, coffee ice cream **GF**

Small Plates

Sourdough £4 | Olives **VG** £4.5

Smoked mackerel caesar **GFA** £10 / £18

Salt & pepper squid, sweet chilli sauce **DF** £9

Sausage roll, mustard £6

Chorizo scotch egg, piccalilli **GF** £9

Smoked mackerel pâté, pickled cucumber, toasted sourdough **GFA** £10

Whipped feta, beetroot, dill, pistachio **V** £10

Sharing

Fish Platter - smoked salmon, prawn cocktail, mackerel pâté, smoked crevettes, lemon & dill aioli **GFA DFA** £26

Ploughmans - smoked ham, cheddar, sausage roll, chutney £19

Fish pie, hispi cabbage, tenderstem, sugar snap peas **GFA** £32

Classics

Beer battered haddock, triple cooked chips, minted pea purée, tartare **DF GF** £19

Dry-aged beef burger, Monterey Jack, bacon jam, burger sauce, fries **GFA DFA** £19.5

Mains

½ roast chicken, pea, broad bean & mint salad, charred corn, cajun fries **GF** £25

Sundried tomato & onion tarte tatin, feta & olive salad **V** £18

Lamb steak, tabbouleh salad, mint yoghurt sauce **GF** £26

Toasted courgette, girolles mushrooms, radish, celeriac purée, bulgur salad **GF** £18

Chalk stream trout, sautéed potatoes, spinach, caper butter sauce **GF** £26

Rump steak, fries, rocket salad & mustard dressing **GF** £28

Sharing Sides £7

hispi cabbage, onion ketchup, crispy onion, chive | feta & olive salad **V**

hash browns, pesto, parmesan, sundried tomato **N**

tenderstem, romesco, chilli oil, toasted almond **N**

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team