

Our All Day Menu

Dear Feathered Friend,

Thank you for making the decision that many have made over the centuries, to experience the lively warmth of the hospitality at The Feathers. While the world frantically turns, we can promise you an experience where time appears to stand still as we tend to your desires.

Whether grabbing a quick bite for lunch or enjoying an evening of drinks and laughter, we are here to serve you fabulous food and libations aplenty.

heerg! Victoria & The Feathers Team

NIBBLES

Olives £4.5 (ve, gf)

Bread, Oil & Balsamic £4.5 (ve, gfo)

Hummus & Pitta Bread £5.9 (ve)

Frickles £4.9

Deep-fried gherkins! Very moreish... (ve)

Chipolatas £5.9 w/ chipotle mayo

f Marmite Focaccia £5.9

Toasted focaccia w/ Marmite butter & grated Parmesan (v)

SMALL PLATES

Soup of the Day £6.5

w/ granary bloomer (ve, gfo)

▶ Your server will tell you about today's soup

"Buffalo" Cauliflower £7.5

w/ Sriracha hot chilli sauce & tzatziki (ve)

Programme Rendang Croquettes £8.5 Flavoursome bites of lemongrass, chilli, garlic, shallots, ginger w/ Asian dipping sauce (ve)

f Smoked Mackerel Pate £9

w/ sweet cucumber pickle, balsamic beetroot, horseradish crème fraîche & sourdough croutons (gfo)

f Honey Glazed Ham Hock Terrine £8.5 w/ toasted focaccia, fig & honey chutney (gfo)

Baked Three Cheese Dip £8.5 Spinach & artichokes blended w/ cream cheese, Parmesan & mozzarella cheese w/ focaccia toast (v, gfo)

 Bobble Battered Red Shrimp £9 w/ginger, coriander & chilli sauce

Beef Brisket Bites £9.9

w/ gherkins & Harissa mayo

Classic Scotch Egg £7.9

Soft-boiled free-range egg wrapped in Cumberland sausage meat w/ plum & apple chutney

Why not let us help you create and execute the perfect 'party' and provide you with your own private room, outside bar and exclusive food options from buffets to fixed price menus.

With anything possible from bubbles on arrival to your own bar tender, in 'The Wing' there's even more enjoyment to be had for you and your guests.



PERFECT TO SHARE

Grab a friend, your favourite tipple and something to share... perfect!

f Butchers Board £30

Scotch egg, ham hock terrine, pork & black pudding pie, chipolatas, frickles, skin-on fries, Marmite focaccia, pickles & chutney

f Baked Three Cheese Dip £15.5 Spinach & artichokes blended w/ cream cheese, Parmesan cheese & mozzarella cheese, then baked to perfection w/ focaccia toast (v, gfo)

SALADS & LIGHTER PLATES

Cesar £12

Classic! Dressed gem & Romaine lettuce, Parmesan shavings, cherry tomatoes & sourdough croutons (v)

▶ Why not try w/ Grilled Chicken? £4.5

Hoisin Duck Salad £15.5

Shredded duck, spring onion, pak choi, cucumber, spinach & sesame oil (gfo)

Smoked Haddock Kedgeree £13.5

w/ curried basmati rice, soft-boiled egg, tomato, coriander & spring onions (gf)

f Superfood Flatbread £14.9

w/ hummus, rocket, roasted peppers, balsamic beetroot, confit tomato, leeks, brown rice, quinoa, broad beans, red onion, balsamic glaze & feta (v, veo, gfo)

▶ Go skinny! Drop the flatbread and have extra salad (gf)

Rigatoni Caponata £12

Rigatoni pasta tossed in caponata sauce w/ aubergine, capers, raisins, basil, celery, plum tomatoes, toasted sunflower seeds & sprinkled w/ Parmesan (veo)

▶ Why not try w/ Shell-on King Prawns w/ fresh chilli & garlic butter? (qf)£8.5

f Beetroot & Feta Risotto £11.5

w/ chargrilled balsamic beetroot, feta cheese & toasted sunflower seeds (veo, gf)

▶ Why not try w/ Grilled Chicken? £4.5

Why not try with your salad or lighter plate:

Home-cooked Ham, Shredded Duck, Grilled Chicken, Avocado (ve), Falafel (ve), Plant-based Eat Curious BBQ Cluckin' pieces (ve) Plant-based Eat Curious "Cluckin Fillet" (ve) all at £4.5

Shell-on King Prawns w/ fresh chilli & garlic butter (gfo) £8.5

APERITIF?

Every day between 5-7 pm why not grab a friend & enjoy two of your favourite **Spritz, Fizz** or **Cocktails** for just £14

CLASSIC PLATES

Doombar Cod £16.9

Beer-battered cod w/ fat chips, mushy peas, tartare sauce

Bangers & Mash £14

Cumberland sausages, caramelised shallots, real ale gravy, garden peas & a Yorkshire Pud (vo, veo)

▶ Why not try our plant-based version w/ our Eat Curious 'Sausage'? (ve)

Home-cooked Ham £13.5

Mustard glazed ham, fat chips, free-range fried egg & garden peas (gfo)

f Creamy Chicken Curry £14.5

Lentils, chickpeas, spinach, tomato & onion chutney, wild & basmati rice, minted yoghurt & onion bhajis (veo)

- ▶ Why not try our plant-based version w/ our Eat Curious 'Cluckin Fillet'? (ve)
- f Cauliflower & Spinach Balti Pie £14 w/ olive oil mash or fries, seasonal greens & gravy (ve)

Pie of the Day £15

w/ olive oil mash or fries & seasonal greens

▶ Your server will tell you about today's pie

LARGE PLATES

Pork & Prunes £18.5

Slow-cooked pork collar & prunes w/ olive oil mash, balsamic red cabbage & roasted root vegetables

Tarragon Chicken £18.5

Succulent chicken breast w/ seasonal green vegetables & gratin potatoes

Moroccan Salmon £19.5

Delicate Moroccan spiced salmon fillet w/rosemary & garlic sautéed potatoes & creamed leeks

Beef & Dumplings £18.5

Beef & Guinness stew w/ Cheddar & thyme dumplings, olive oil mash & green beans

80z Sirloin Steak £24

w/ chestnut mushrooms, confit tomato & your choice of fat chips or sautéed new potatoes (gfo)

- ▶ Choose from chimichurri, peppercorn sauce, béarnaise sauce or garlic
- ▶ **Shell-on King Prawns** w/ fresh chilli & garlic butter (gfo) £8.5

SIDES

Chestnut Mushrooms (ve, gf), Wilted Spinach (ve, gf), Skin-on Fries (ve), Seasonal Salad (ve, gf), Seasonal Greens (ve, gf), Onion Rings (ve), Chunky Slaw (ve, gf) All at £4.5 \mid 3 for £12

> Sweet Potato Fries (ve), Fat Chips (ve), Sautéed New Potatoes (ve) All at £5.5 | All 3 for £14

If you have a food alleray or intolerance, please advise a team member when ordering your food. Even if you are a regular customer, please inform us as our ingredients and recipes can change from time to time (v) Vegetarian (vo) Vegetarian Option (ve) Vegan (veo) Vegan Option (qf) Gluten Free (qfo) Gluten Free Option

We thank you in advance for your patience as we continue to experience issues with our supply chain. In all cases we will look to offer alternative dishes if certain ingredients are unavailable. Many thanks, Victoria



BURGERS

We have had the pleasure of creating these fabulous speciality burgers. Each of them has its own unique serve and comes with delicious skin-on fries as standard.

Why not..?

Upgrade to sweet potato fries or fat chips **for £1** Upgrade to Super-Loaded Fries for £4.5! Go naked! Lose the bun & add a salad (foc)

Try with..?

Cheese £1, Bacon £1, Vegan Cheese £1, Onion Rings £4.5 (ve), Chunky Slaw £4.5 (ve, gf)

The Dirty Burger £18

Multiseed brioche bun, stacked w/ two mustard-fried 'beef rib, beef chuck & marrowbone smashed patties', crispy bacon, double American dirty cheese, fried onions & Firecracker sauce

Classic Beef Burger £13.9

Brioche bun, juicy ground steak burger, lettuce, tomato, red onion, gherkin & burger sauce

▶ Add cheese & bacon £2

Honey BBQ Halloumi Burger £15.9 Brioche bun, grilled halloumi, Asian Slaw, chestnut mushrooms & honey BBQ drizzle (v)

Chilli & Cheese Burger £17.9

Brioche bun, juicy ground steak burger, pulled spicy chilli beef, Emmental cheese, salad, gherkin, jalapeños & créme fraîche

👚 Lamb Burger £18

Brioche bun w/ succulent lamb patty, rendang croquette, gem lettuce, tomato, onion salad, minted yoghurt, ginger, coriander & chilli sauce

Cajun Chicken Burger £16.9 Brioche bun, grilled chicken breast w/ roasted peppers, onions, tomato, lettuce, gherkin, cheese, créme fraîche,

quacamole & salsa

Katsu Chicken Burger £17.9

Brioche bun, breaded chicken breast, katsu curry mayo, Emmental cheese, lettuce, tomato, cucumber ribbons, onion bhaji & mango chutney

PLANT-BASED

Classic Plant-based Burger £14 Vegan brioche bun, plant-based patty, gem lettuce, tomato, red onion, gherkin & burger sauce (ve)

Southern Fried Cluckin' Burger £14 Vegan brioche bun, classic crispy coated plant-based cluckin burger, gem lettuce & mayo (ve)

- ▶ **Add** plant-based cheese & BBQ Cluckin pieces (ve) £2
- ▶ **Upgrade** to plant-based Super-Loaded Fries (ve) £4.5

DIGITAL GIFT CARDS & VOUCHERS

You know they're worth it

Our digital vouchers make great gifts for work colleagues, the kids' teachers, a carer, your friends and family or you can even treat yourself.

Each voucher is worth 10% MORE than its face value, giving you even more pennies for your pounds.



MORE PENNIES FOR YOUR POUNDS

A gift from us to you

With everything that's going on in the world, we thought we'd treat you to a little something to give you a lift.

> Why not take advantage of our ever changing MONEY SAVING offers to use on your next visit.



SUPER-LOADED FRIES

New, improved & smothered in Nacho Cheese!

Skin-on Fries loaded up with all your favourite things – is there anything more delicious than this Super-Sized side dish?

"Cheesy Chips" £7.9

The classics are sometimes the best! Applewood Cheddar (v)

Duck Fries £9.9

Hoisin duck, spring onion & cucumber (No Cheese!)

Cheese & Bacon £9.9

Applewood Cheddar & smoked bacon

Chilli & Cheese £9.9

Pulled spicy beef chilli & Applewood Cheddar

BBQ Cluckin & "Cheese" £9.9

Plant-based loaded fries! Fries smothered w/ juicy BBQ cluckin pieces & plant-based nacho cheese (ve)

LOADED MAC 'N' CHEESE

Everyone's favourite cheesy side dish just got Bigger & Better. This homemade side order will warm you up and fill you up!

Three Cheese Mac £8.9

Applewood Cheddar, Stilton & Gruyère cheese (v)

Mushroom Mac £9.9

Pan-fried chestnut mushrooms (v)

Cheddar Bacon Mac £9.9

Applewood Cheddar & smoked bacon

DESSERT WAFFLES

f Lemon Cheesecake Waffle £8 w/blueberries, lemon & ginger crumb

Sticky Toffee Waffle £7.5

w/ vanilla ice cream & crushed-biscuit topping (v)

Banoffee Waffle £8

w/ salted caramel sauce, bananas & whipped cream, vanilla ice cream & chocolate shavings (v)

Cinnamon Apple & Biscoff Waffle £8.5 w/ crumble topping, caramel sauce, vanilla ice cream & custard! (v, veo)



NEW DISHES FOR OUR FEATHERED FRIENDS... Enjoy!

For digital gift cards & vouchers, to enquire about 'The Wing' and everything else Feathers, please visit www.thefeathers.co.uk

DESSERTS

Triple Chocolate Cake £7.5

Gently warmed w/ vanilla ice cream & balsamic pearls (ve)

Creme Brûlée Cheesecake £7.9 w/ dark berry coulis (v, gf)

Not'Ella' Gnocchi £8

Mini hazelnut chocolate filled doughnuts w/ vanilla ice

f Raspberry Meringue Tartlet £7.5 w/ fresh raspberries & raspberry coulis (v)

f Mandarin Trifle £8

Layers of mandarin jelly, creamy custard & ginger sponge, whipped cream, chocolate & ginger crumb topping (v)

f Chocolate Brownie £7.5

w/ toffee sauce, popcorn, hot milk chocolate drip & vanilla ice cream (v, gf)

f Rhubarb Crumble £6.9

w/ vanilla ice cream or custard (v, veo)

PERFECT TO SHARE

Three of our favourite desserts to squabble over! £19.5

Raspberry Meringue Tartlet (v) Chocolate Brownie (v, gf) & Rhubarb Crumble (v)

ICE CREAMS & SORBETS

Your server will tell you about today's ice cream (v) & sorbet flavours (ve)

2 Scoops £4 | 3 Scoops £6.5

CHEESE

British Cheeseboard £11 per person

Cornish Brie, Wensleydale, Clawson Stilton, Applewood Cheddar, cracker selection, grapes, fig & honey chutney (v)

Dietary Needs, Allergens & Intolerances

If you have a food allergy or intolerance, please advise a team member when ordering your food. Even if you are a regular customer please inform us as our ingredients and recipes can change from

If you like the look of something that isn't vegan or gluten-free, please speak to a member of our team and we will do our utmost to adjust dishes for your dietary

Our fish may contain bones; our game may contain shot and our nuts definitely contain nuts!

We produce our food in kitchens where our teams handle allergens. Equipment and utensils are used for multiple menu items, including those containing allergens. All of our fryers are used for cooking products that may contain gluten. While we try to keep things separate, we cannot guarantee any item is allergen-free.

(v) Vegetarian (vo) Vegetarian Option (ve) Vegan (veo) Vegan Option (gf) Gluten Free (gfo) Gluten Free Option