



THE FEATHERS

Sourdough £4 | Olives £4.5

Small Plates

Whitebait, tartare £6 | Cockle popcorn, aioli £6 | Beer rarebit, sourdough £7

Buffalo Cauliflower, Sriracha mayo **VG** £6 | Sausage roll, brown sauce £6

Black pudding & duck egg scotch egg, burnt apple sauce £7 | Spiced red lentil broth **VG** £6

Half pint of prawns, marie rose £8.5

Whipped goats cheese, roasted cherry tomatoes, honey **V** £10

Smoked haddock & brancaster mussel chowder **VGA** £8

Sharing

Coastal Fish Platter **GFA DFA** £26

Smoked salmon, smoked crevettes, prawn cocktail, whitebait, lemon & dill aioli

Ploughmans **GFA** £17

Smoked ham, cheddar, sausage roll, chutney

Classics

Beer battered haddock, triple cooked chips, minted crushed peas, tartare **DF** £18.5

Dry aged beef burger, beer rarebit, bacon jam, burger sauce, pickles, fries £19.5

Pork sausage, mash, onion gravy, crispy onions £14

Sharing pie, mash, greens, gravy (serves 2) £28

Mains

Beef short rib, confit garlic mash, cabbage, horseradish gravy **GF DFA** £22

Wild mushroom risotto, watercress salad **VGA** £14

Pork belly, chorizo & mixed bean cassoulet **GF DF** £22

Moules-frites (beer or mariniere) £16

Fish of the day, green beans, bacon, celeriac, chicory **GF**

House Steaks, choose any two sides & a sauce **GF**

Sides £4.5

chips | fries | mash | caesar dressed leaves | buttered market greens | charred corn | dirty posh chips or fries, peppercorn sauce, parmesan, truffle oil £6

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

An optional 10% service charge will be applied to your bill