



THE  
FEATHERS

## Set Menu (Mon-Fri 12-3)

2 courses £23 | 3 courses £26

Wild mushroom pate, roasted chestnuts & toasted sourdough

Pork belly, chorizo & mixed bean cassoulet

Sticky toffee pudding, butterscotch sauce, vanilla ice cream GF

## Small Plates

Sourdough £4 | Olives £4.5 | Whitebait, tartare £6.5 | Cockle popcorn, aioli GF £6

Beer rarebit, sourdough £7 | Buffalo Cauliflower, Sriracha mayo VGA £8.5

Sausage roll, brown sauce £5 | Black pudding & scotch egg, burnt apple sauce £9

Wild mushroom pate, roasted chestnuts & toasted sourdough VG £8.5

Half pint of shell on prawns, marie rose £8.5

Whipped goats cheese, roasted cherry tomatoes, honey V £9

Smoked haddock & brancaster mussel chowder GFA £8

## Sharing

Coastal Fish Platter GFA DF £26

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

Ploughmans £19

Smoked ham, cheddar, sausage roll, chutney

## Classics

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

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

Pork sausage, mash, onion gravy, crispy onions DFA GFA £16.50

Pie of the day, mash, & gravy £18

## Mains

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

Wild mushroom risotto, watercress salad VGA £19

Pork belly, chorizo & mixed bean cassoulet GF DF £19

Moules marinière, frites GF £19.50

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

House Steak, fries, rocket salad & peppercorn sauce GF DFA

## Sides £4.5

chips GF DF | fries GF DF | mash GF | caesar dressed leaves GF | buttered market greens GF |

charred corn GF DF || 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