

FATHER'S DAY MENU

2 COURSES - £24PP // 3 COURSES - £30PP

STARTERS

Summer Vegetable & Orzo Minestrone // basil & parmesan garlic bread

Lambs' Kidney & Wild Mushroom // sourdough croute, green peppercorn & Dijon mustard dressing

Shepards Pie Croquettes // triple mustard mayonnaise, watercress

Hot Smoked Salmon // celeriac & heritage beetroot Caesar salad, chorizo croutons

Seaweed Buttered King Prawns // mussel, coconut & courgette Thai red curry broth

Haloumi, Watermelon & Pickled Shallot Salad // caper & garden mint crumb

MAIN COURSES

Roast Sirloin of Donnington Beef // Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy

Roast Leg of Lamb // rosemary & garlic, roast potatoes, Yorkshire pudding, seasonal vegetables, redcurrant gravy

Fish & Chips // beer battered fish, fat chips, garden or mushy peas, tartare sauce, lemon

The Feathers Burger // beef & thyme burger, smoked back bacon, melted cheddar, toasted brioche, spicy tomato relish, skinny fries

Pie of the Day // buttered mashed potato, or roast potatoes, seasonal vegetables, gravy

Crab, Cod & Watercress Fishcakes // crayfish & laverbread mayonnaise, pickled cucumber salad, skinny fries

Cornfed Chicken Breast // crème fraiche & scallion mashed potato, tender stem broccoli & fine beans, black pepper & mushroom sauce

Poached Halibut a la Bourride // tarragon roasted chickpeas, samphire, charred king prawn

Miso Glazed Duck Breast // duck leg lyonnaise salad, shallot & tamarind dressing

Asparagus, Broad Bean & Garlic Chive Tartlet // braised fennel, fondant potato, heirloom tomato sauce vierge

DESSERTS

White Chocolate Chip Dough Profiteroles // toffee fudge sauce

Bramley Apple & Summer Berry Crumble // raspberry custard

Blackberry & Hazelnut Frangipane Tartlet // blackberry compote, crème fraiche sorbet

Chef's Selection of Artisan Cheese // biscuits, celery, apple, homemade chutney

Selection of Kitchen Made Ice Cream or Sorbet // ask for available flavours

Father's Day Chocolate Delight Sundae // triple chocolate ice cream, vanilla ice cream, chocolate sauce, chocolate flake, honey comb, whipped cream, chocolate buttons

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. We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.