

## GRAZERS & STARTERS

### Soup of the Season £6.95

Artisan bread  
ASK FOR ALLERGENS & CALORIES

### Artisan Bread & Marinated Olives £6.45

Cold pressed rapeseed oil, balsamic vinegar, soft herb garlic butter  
V G, D, MU, SE, SD 946 Kcal

### Smoked Paprika Pumpkin & Sage Butterbean Houmous £6.25

Toasted pepita seeds, charred flatbread  
VE G, SE, S 119 Kcal

### Crayfish, Miso & Coriander Croquettes £7.25

Teriyaki & root ginger  
G, C, S, E, D 356 Kcal

### Venison & Parsley Fricadelles £7.25

Prune, bacon & shallot relish  
GF SD 97 Kcal

### Rose Harissa Vegan Feta £6.95

Cherry tomatoes, heritage beetroot  
VE, GF S 339 Kcal

### Crispy Stilton & Leek Polenta £6.25

Red onion & port chutney  
V, GF D, SD 197 kcal

### Chicken & Chorizo Sausage Rolls £6.95

Apricot mayonnaise G, E, MU 396 Kcal

### Anchovy Rarebit £6.45

Crispy capers & onion G, F, D, MU 458 Kcal

### Porchetta Linguine £8.75

Braised baby fennel, toasted pine nuts  
G, D, CE, SD 205 Kcal

### Ceviche of Salmon £9.45

Mustard, lime & dill, crab & avocado Caesar salad  
GF C, F, E, D, MU, SD 403 Kcal

### Bombay Spiced Jackfruit & White Bean Cakes £8.25

Cauliflower & coconut purée, pineapple & chilli salsa GF, VE SD 210 Kcal

### Guinea Fowl & Ham Hock Rilette £8.25

Homemade piccalilli, Parmesan & cayenne shortbread  
G, E, D, MU, SE, SD 294 Kcal

## SEASONAL MAINS

### Orchard Fruit & Rosemary Roasted Shallot Tarte Tatin £16.45

Sautéed heritage beetroot, sprouts, potatoes, red wine & balsamic  
V G, D, SD 738 Kcal

### Parmesan & Sage Crusted Cod Fillet £24.25

Crayfish & crab orzo minestrone, curly kale, leeks G, C, F, E, D, CE 341 Kcal

### The Feathers Fishcake £19.45

Smoked salmon & broccoli tartare salad, crispy capers, sweet potato fries  
G, C, MO, F, E, D, MU, SD 721 Kcal

### Chargrilled Donnington Ribeye Steak £30.95

Fat chips, beer battered onion rings, cauliflower cheese glazed mushroom, charred tomato G, D, MU, SD 805 Kcal

Add a béarnaise 101 Kcal, peppercorn 206 Kcal or blue cheese sauce 236 Kcal £3.75 D, SD, E, CE, G

### Chicken Breast £18.95

Mushroom duxelle mashed potato, thyme & garlic buttered winter greens, pancetta & green peppercorn beurre blanc  
GF D, SD 922 Kcal

### Za'atar Butternut Squash & Lentil Roast £16.45

Winter roots, parmentier potatoes, plum tomato & oregano sauce  
VE, GF CE, SD 536 Kcal

### Plaice Fillet £24.25

Crawfish croquettes, scorched brassicas, Cheddar & Dijon mustard sauce  
G, C, F, S, D, E, MU, SD 628 Kcal

### Venison Steak £25.45

Juniper braised red cabbage & apple, fondant potato, venison fricadelle, whisky & coarse grain mustard gravy  
G, D, MU, SD, CE 714 Kcal

## EVERYDAY STAPLES

### Fish & Chips £18.95

Secret recipe beer battered fish, fat chips, garden or mushy peas, tartare sauce, lemon  
G, F, E, MU, SD 1115 Kcal

### The Feather's Burger £16.45

Donnington beef & thyme burger, melted cheese, smoked back bacon, brioche, spicy tomato relish, skinny fries G, D, MU, SD 1172 Kcal

### Chef's Pie of the Day £17.45

Mashed potato or fat chips, seasonal vegetables, gravy  
ASK FOR ALLERGENS 1242 Kcal

## LIGHT & HEALTHY

### Chicken Breast £18.25

Warm salad of plum, butternut squash, sprouts & pancetta, toasted walnut oil  
GF N 1109 Kcal

### Jerk Jackfruit, Coriander & Butterbean Burger £15.95

Vegan brioche, pineapple, chilli & cucumber salad, red cabbage slaw VE G, SD 393 Kcal  
Add fries, fat chips or sweet potato fries £1.50

### Plaice Fillet £22.45

Anchovy potatoes, black cabbage, cherry tomatoes, fresh herb pistou  
GF F, E, D 472 Kcal

## SIDES

### Fat chips £4.95

VE, GF ON REQUEST SD 215 Kcal

### Skinny Fries £4.95

VE, GF ON REQUEST SD 284 Kcal

### Beer Battered Onion Rings £4.95

V G, SD 353 Kcal

### Cauliflower & Broccoli Mustard Cheese £5.25

V G, D, MU 359 Kcal

### Thyme & Pancetta Buttered Winter Greens £5.25

D 155 Kcal

### Oven Roasted Root Vegetables £5.25

VE CE 32 Kcal



### Invisible Chips £2

0% Fat, 100% Hospitality



All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit [hospitalityaction.org.uk](https://hospitalityaction.org.uk)

## DESSERTS

### Almond Rice Pudding Brûlée £7.25

Bramble & plum compôte  
VE, GF N, S 614 Kcal

### Mulled Hot Chocolate Brownie £7.45

Brandy & orange marmalade ice cream, chocolate sauce V G, S, E, D, SD 714 Kcal

### Spiced Toffee Apple & Ginger Parkin £8.75

Toffee apple ice cream, cider crème anglaise  
V G, D, E, SD 1777 Kcal

### Passion Fruit Martini & Raspberry Cranachan £7.45

Raspberry ripple & white chocolate cookies, prosecco jelly G, S, E, D, SD 823 Kcal

### Rosemary & Orange Poached Pear £7.25

Pistachio crumbed vanilla ice cream, cinnamon syrup VE, GF N, S 286 Kcal

### Bramble Sundae £8.95

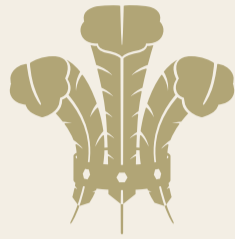
Green apple sorbet, blackcurrant sorbet, blackberry & plum compôte, vegan cream  
VE, GF 305 Kcal

### Black Forest Sundae £8.95

Chocolate ice cream, cherry ice cream, cherry compôte, crumbled brownie, whipped cream, chocolate sauce  
V G, S, E, D, SD 679 Kcal

### Chef's Cheese Board £11.25

Celery, apple, biscuit, fruit chutney  
V G, N, S, D, E, CE, MU, SE, SD 712 Kcal



## Feathers Hotel

Ledbury



*"One cannot think well, love well,  
sleep well, if one has not dined well."*

VIRGINIA WOOLF

**Head Chef Suzie and her kitchen team love what they do.** Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

### CHILDREN EAT FREE ON SUNDAYS FROM OUR FAMILY TO YOURS...

Get one free children's three-course meal from our Children's Menu when you purchase a full priced adult main course. Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

**V:** Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 Kcal a day. 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.

**C:** Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts  
**MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

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

PART OF THE COACHING INN GROUP LTD

