

Desserts

Chef's Cheese Board (v)	11.65
celery, apple, biscuits, fruit chutney (G, N, S, E, D, CE, SE) 635 kcal	
Blueberry & Brandy Brûlée (v)	7.75
lemon butter biscuits (G, S, E, D, SD) 506 kcal	,
Elderflower Poached Strawberries & Peach (ve, gf)	8.95
wild strawberry sorbet, basil syrup (SD) 379 kcal	,,,
Biscoff Millionaire's Cookie (v)	9.25
Biscoff ice cream, caramel sauce (G, S, E, D) 1140 kcal	············/·-/
St Clements Polenta & Pistachio Cake (v, gf)	8.75
blood orange sorbet, citrus compote (P, N, E, D, SD) 477 kcal	,,
Sticky Apple Steamed Pudding (v)	8.45
butterscotch apple ice cream, Inch's Cider anglaise (G, S, E, D, SD) 1354 kcal	1)
Fruit Sundae (ve, gf)	9.45
elderflower poached strawberry & peach, wild strawberry sorbet,) · I)
vegan vanilla ice cream, berry syrup, vegan cream, fresh raspberries 315 kcal	
Biscoff Sundae (v)	9.45
crushed Biscoff biscuits, caramel sauce, chocolate ice cream,	
Biscoff ice cream Biscoff millionaire cookie (G.S.F.D) on beal	

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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request) 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 our food and drinks. 100% of all gratuities go directly to our team members.

Please let your server know if you wish to remove this element.



Feathers Hotel Ledbury

www.feathersledbury.co.uk



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