



Chef’s Message

Head Chef Suzie and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you’re short on time, just let us know.

Grazing & Sharing

Artisan Bread & Marinated Olives (v, veo).....	6.95
cold pressed rapeseed oil, balsamic vinegar, soft herb & garlic butter (<i>G, L, S, D, SE, SD / N, E, CE, MU</i>) 927 kcal	
Bombay Spiced Tofu & Coriander Bonbons (ve, gf).....	6.50
celeriac rémoulade (<i>S, CE, MU / SE</i>) 332 kcal	
Apricot Harissa Houmous (ve) charred flat bread (<i>G, SE, SD / CE</i>) 255 kcal.....	6.95
Crispy Salmon Goujons (gf) beetroot tartare sauce (<i>F, E, D, MU</i>) 353 kcal.....	7.25

Garlic & Oregano Roasted Red Pepper (v, gf).....	6.75
Feta, olives (<i>D, SD</i>) 147 kcal	
Pork, Marmite & Cheddar Sausage Rolls	7.25
Meaux mustard mayonnaise (<i>G, E, D, MU, SD, CE</i>) 335 kcal	
Chimichurri Prawns (gf) red onion, tomato (<i>C, SD</i>) 237 kcal.....	7.85
Black Pepper Sriracha Crispy Donnington Beef (gf).....	7.95
roasted cherry tomatoes, herb-marinated bocconcini (<i>D, SD / S, MU</i>) 199 kcal	

Starters

Soup of the Season	6.95
artisan bread <i>ask for allergens & calories</i>	
Rabbit & Pork Belly Rilette	8.95
crab apple & chorizo relish, pumpernickel bread (<i>SD, G / S, D, CE, MU, N, SE</i>) 567 kcal	
Crispy Golden Cross Goat’s Cheese (v, gf).....	9.95
heritage beetroot carpaccio, sunblushed tomato & olive dressing (<i>E, D, SD / L, CE, MU</i>) 439 kcal	

Vegan ’Nduja Glazed Baby Aubergine (ve, gf).....	7.95
hot & sour-roasted Tuscan vegetables, baby leaf (<i>SD / CE, L</i>) 206 kcal	
Haggis & Wholegrain Mustard Cheddar Potato Cakes	7.95
sautéed oyster mushrooms, black truffle mustard cream (<i>G, S, E, D, MU, SD</i>) 521 kcal	
Smoked Mackerel & Poached Salmon	8.25
horseradish crème fraîche, roquette, courgette tagliatelle (<i>G, F, E, D, MU, SD / S</i>) 196 kcal	

Main Courses

Fish & Chips (gf).....	14.95/17.95
beer-battered fish, chunky chips, garden or mushy peas, tartare sauce, lemon (<i>F, E, MU / CE</i>) 778 kcal / 1452 kcal	
Pie of the Day	17.50
mashed potato or fat chips, seasonal vegetables, gravy <i>ask for allergens & calories</i>	
Donnington Beef & Thyme Burger	17.85
brioche bun, smoked back bacon, melted cheddar cheese, spicy tomato relish, skinny fries (<i>G, D, MU, SD / CE, L</i>) 762 kcal	
Cauliflower Cheese Stuffed Winter Squash (ve).....	16.95
leek, mushroom & coarse grain mustard braised lentils, charred brassicas (<i>G, S, MU</i>) 763 kcal	
Chicken Breast	19.95
Jerusalem artichoke & tarragon dauphinoise potato, black cabbage & pancetta, green peppercorn & madeira sauce (<i>D, SD / G, F, S, CE, MU</i>) 1262 kcal	
The Feathers Fishcake (gf).....	18.95
butternut squash, quinoa & cold poached salmon caesar salad, Parmesan shavings (<i>C, MO, F, E, D, MU / L, CE</i>) 559 kcal	
Monkfish Tail (gf).....	21.95
cumin & coriander parmentier potatoes, mangetout, fine beans, coconut, crayfish & panang curry sauce (<i>C, F / MO</i>) 775 kcal	

Harissa Salmon Fillet, Courgette, Sweet Potato & Watercress Salad (gf).....	19.75
heritage beetroot, hot smoked salmon & cucumber salsa (<i>F / L, CE, MU</i>) 721 kcal	
Chicken Breast & Feta Greek Winter Salad (gf).....	17.95
red cabbage, kale, dried cranberry, Boscaiola olive tzatziki (<i>D, SD / L, CE, MU</i>) 630 kcal	
Root Vegetable & Walnut Roast (gf, ve).....	17.50
thyme-roasted heritage beetroot, vegan ’nduja, spinach, caramelised baby onion gravy (<i>N, CE, SD, MU / G, P, L, E, D, CE</i>) 777 kcal	
Cracked Black Pepper & Oregano Tofu (ve, gf).....	15.50
roasted celeriac, red onion & pulse salad, chimichurri (<i>S, CE, SD / MU, SE</i>) 794 kcal	
Cod Fillet (gf).....	20.50
harissa-roasted ratatouille, basil & garlic bocconcini mashed potato, sunblushed tomato tapenade butter (<i>F, D, SD / L, CE</i>) 688 kcal	
Duck Breast	25.95
confit duck leg stoemp, sautéed greens & sprouts, smoked bacon bourguignon sauce (<i>G, D, CE, SD / S, F, MU</i>) 1662 kcal	
Chargrilled Donnington Ribeye Steak (gf).....	35.25
chunky chips, charred tomato, flat mushroom (<i>D / CE, MU, S</i>) 1100 kcal add a sauce: Peppercorn (<i>G, D, S / CE, MU</i>) 208 kcal, Blue Cheese (<i>D</i>) 315 kcal, Chimichurri (<i>D</i>) 148 kcal	

Sides

Fat Chips (ve, gf) 392 kcal.....	4.50
Skinny Fries (ve, gf) 308 kcal.....	4.50
Beer-Battered Onion Rings (ve, gf) 289 kcal.....	4.50
Roasted Cauliflower & Leek Macaroni Cheese (ve) (<i>G, S</i>) 298 kcal.....	4.95

Roasted Root Vegetables, Baby Spinach & Chorizo (gf).....	4.95
(<i>CE / D, S</i>) 216 kcal	
Green Peppercorn & Thyme Sautéed Greens & Sprouts (v, gf) 123 kcal.....	4.95

Invisible Chips	2.00
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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



Desserts

D’Agen Prune & Cappuccino Sticky Toffee Pudding (v, gf).....	7.50
spiced rum & golden sultana ice cream, butterscotch sauce (<i>E, D, SD / G, P, N</i>) 962 kcal	
Bramley Apple, Plum & Black Cherry Crumble (v).....	7.50
crème de cacao crème anglaise (<i>G, E, D / L, S, CE</i>) 819 kcal	
Pomegranate & Rose Poached Pear (ve, gf).....	9.50
pomegranate sorbet, walnut crumb (<i>N, SD / P, G, SE</i>) 236 kcal	
Chocolate Orange Cheesecake (v).....	9.25
blood orange & marmalade ice cream, apricot & orange compôte (<i>G, S, E, D, SD</i>) 1085 kcal	

Chocolate Sundae (v).....	7.55
white chocolate ice cream, milk chocolate ice cream, chocolate sauce, chocolate orange cheesecake bites, chocolate crackle crystals (<i>G, S, E, D</i>) 608 kcal	
Fruit Sundae (ve, gf).....	7.25
pomegranate sorbet, vegan vanilla ice cream, poached pear, roasted cherries & plums, cherry syrup, vegan cream (<i>SD / L, S, E, D</i>) 302 kcal	
Ice Cream & Sorbets (v, gf).....	6.50
ask for today’s selection <i>ask for allergens & calories</i>	
Chef’s Cheeseboard (v, gfo).....	11.25
celery, apple, biscuits, fruit chutney (<i>G, N, S, E, D, CE, SE</i>) 630 kcal	

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)
Allergens (**Contains** / May Contain): 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



Children Eat Free on Sundays

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.



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Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

www.feathersledbury.co.uk



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