



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 (G, L, S, D, SE, SD / N, E, CE, MU) 927 kcal	
Bombay Spiced Tofu & Coriander Bonbons (ve, gf).....	6.50
celeriac rémoulade (S, CE, MU / SE) 332 kcal	
Apricot Harissa Houmous (ve) charred flat bread (G, SE, SD / CE) 255 kcal.....	6.95
Crispy Salmon Goujons (gf) beetroot tartare sauce (F, E, D, MU) 353 kcal.....	7.25

ANY 3 DISHES 13.00

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

Starters

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

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

Classic Sandwiches

served on multigrain or white bloomer with dressed leaves, coleslaw (gfo)

Home-Cooked Ham (gfo).....	8.25
celeriac rémoulade, tomato (G, D, CE, MU, SD / L, E) 738 kcal	
Meaux Mustard Egg Mayonnaise (v, gfo).....	8.25
baby watercress (G, E, D, MU, SD / L, CE) 651 kcal	
Apricot Harissa Houmous & Roquette Wrap (ve, gfo).....	8.75
(G, MU, SE, SD / L, CE) 404 kcal	
Roast Sirloin of Donnington Beef (gfo).....	10.95
silverskin onion relish, baby leaves (G, D, MU, SD / L, E, CE) 573 kcal	

ADD A CUP OF SOUP 3.00

Artisan Sandwiches

served with dressed salad, coleslaw, skinny fries

Smoked Mackerel & Crayfish Caesar Pitta Bread	10.95
horseradish (G, C, F, E, D, MU, SD / L, CE) 753 kcal	
Hoisin Duck Leg & Spring Onion Wrap	11.25
mixed leaf, cucumber (G, S, MU, SD / P, L, N, CE, SE) 564 kcal	
Vegan ’Nduja & Mozzarella Sandwich (ve).....	10.50
charred red pepper, baby leaves (G, MU, SD / L, CE) 870 kcal	
Chicken Breast & Boscaiola Olive Tzatziki Sandwich	11.25
sunblushed tomato, red onion (G, D, MU, SD / L, CE) 950 kcal	

Main Courses

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

Harissa Salmon Fillet, Courgette, Sweet Potato & Watercress Salad (gf).....	19.75
heritage beetroot, hot smoked salmon & cucumber salsa (F / L, CE, MU) 721 kcal	
Chicken Breast & Feta Greek Winter Salad (gf).....	17.95
red cabbage, kale, dried cranberry, Boscaiola olive tzatziki (D, SD / L, CE, MU) 630 kcal	
Root Vegetable & Walnut Roast (gf, ve).....	17.50
thyme-roasted heritage beetroot, vegan ’nduja, spinach, caramelised baby onion gravy (N, CE, SD, MU / G, P, L, E, D, CE) 777 kcal	
Cracked Black Pepper & Oregano Tofu (ve, gf).....	15.50
roasted celeriac, red onion & pulse salad, chimichurri (S, CE, SD / MU, SE) 794 kcal	
Cod Fillet (gf).....	20.50
harissa-roasted ratatouille, basil & garlic bocconcini mashed potato, sunblushed tomato tapenade butter (F, D, SD / L, CE) 688 kcal	
Duck Breast	25.95
confit duck leg stoemp, sautéed greens & sprouts, smoked bacon bourguignon sauce (G, D, CE, SD / S, F, MU) 1662 kcal	
Chargrilled Donnington Ribeye Steak (gf).....	35.25
chunky chips, charred tomato, flat mushroom (D / CE, MU, S) 1100 kcal add a sauce: Peppercorn (G, D, S / CE, MU) 208 kcal, Blue Cheese (D) 315 kcal, Chimichurri (D) 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) (G, S) 298 kcal.....	4.95

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

Invisible Chips	2.00
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



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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