



Feathers Hotel

Ledbury



**THE
COACHING
INN GROUP**

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.

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?

Afternoon Teas must be pre-booked.

www.feathersledbury.co.uk

Be Inn the Know

Get all the latest news and offers for The Feathers Hotel delivered to your inbox!

Simply scan the code and add your details to sign up.



Proudly the UK's Best Large Hotel Group

Named **Which?** Recommended Provider 2025.



While You Wait

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) 791 kcal

Chimichurri Houmous (ve, gfo) 6.95
charred flatbread (G, SE, SD / CE) 281 kcal

Hot Honey & Garlic Cocktail Sausages 6.50
(G, D, SD) 288 kcal

Crispy Vegan Mozzarella & Sun-blushed Tomato Polenta (ve, gf) 6.75
miso mayonnaise (S / E, D, CE, MU) 379 kcal

Basil Bocconcini & Heirloom Tomato (gf) 7.50
red onion relish, crisp Serrano ham (D, SD) 280 kcal

Lemonade-battered Fish Bites (gf) 7.25
tartare sauce (F, E, MU) 377 kcal

Starters

Soup of the Season 6.95
Artisan bread, Netherend Farm butter
ask for allergens & calories

Crab Gratin 9.25
crab, crayfish & chorizo macaroni cheese, Parmesan gratin (G, C, E, D / S) 520 kcal

Asparagus Tempura (ve, gf) 7.95
fenugreek & turmeric yoghurt, garlic chive
(S / N, CE, MU) 288 kcal

Hot Smoked Salmon Potato Cake (gf) 8.25
pickled fennel, dijon mustard & lilliput caper dressing, roquette (F, E, D, MU, SD) 352 kcal

Mint & Lemon Courgette Ceviche (ve, gf) 6.95
avocado, shallot & roasted sweet pepper concasse, edamame beans (S / CE, L) 228 kcal

Lamb Shoulder & Thyme Rillette (gfo) 9.75
chargrilled sourdough, confit red onion, baby watercress (G, SD / L, N, E, CE, MU) 630 kcal

Main Courses

Fish & Chips (gf) 14.50/18.45
gluten free beer-battered fish, fat chips, garden or mushy peas, lemon, tartare sauce (F, E, MU / CE) 1166 kcal / 1841 kcal

Pie of the Day 17.95
mashed potato or fat chips, seasonal vegetables, gravy
ask for allergens & calories

Donnington Beef & Thyme Burger (gfo) 18.25
brioche bun, smoked back bacon, melted Cheddar cheese, spicy tomato relish, skinny fries (G, D, MU, SD / CE, L) 761 kcal

Chargrilled Donnington Ribeye Steak (gf) 35.95
chunky chips, charred tomato, flat mushroom (SD) 926 kcal
Add peppercorn sauce (G, D, SD / S, CE, MU) 208 kcal, blue Cheese (D) 325 kcal, chimichurri (SD) 148 kcal + 3.25

Hake Fillet (gf) 21.95
crab & dill mashed potato, braised fennel, bouillabaisse sauce (F, C, D, SD / M, L, E, CE, MU) 607 kcal

The Feathers Fishcake (gf) 18.95
crayfish, fine bean & roasted heritage tomato salad, pistou mayonnaise, skinny fries (C, M, F, E, D, MU) 809 kcal

Swordfish Steak (gf) 24.25
Mediterranean olive crushed potato, samphire, artichoke heart, baby onion & heirloom tomato broth
(F, SD / C, M, E, D, CE, MU) 581 kcal

Crispy Tofu, Courgette & Cannellini Bean Cassoulet (ve, gf) 16.75
garlic marinated tomato & mozzarella polenta chips
(S / E, D, CE, MU, SE) 569 kcal

Chicken Breast (gf) 19.95
fondant potato, sautéed spring green & green beans, Parmesan & basil crème fraîche (E, D / CE, MU) 894 kcal

Chalk Stream Trout Fillet (gf) 20.45
asparagus, sea vegetable, quails egg & ratte potato nicoise salad, lemon zest oil (F, E / C, M, CE, MU) 790 kcal

Red Chilli & Garlic Marinated Lamb Rump (gf) 26.25
charred tenderstem broccoli, feta, tomato & cucumber quinoa, oregano salsa verde (S, SD / G, F, L, S, E, CE, MU, SE) 761 kcal

Vegan Meatball (ve) 16.50
green lentil & baby spinach roast, edamame bean & red onion miso Caesar salad (G, N, S, SD / D, E, CE, MU) 539 kcal

Apple-glazed Pork Belly 18.95
pigs cheek & pancetta boulangère potato, cauliflower & leek cheese, Inch's cider gravy (G, D, SD / CE, MU, E, S, F) 1206 kcal

Chicken Salad 20.75
Chicken breast, asparagus, avocado & scallion tabbouleh, courgette ribbons, lemon & garden mint oil
(G, S / L, E, D, CE, MU) 928 kcal

Black Pepper Sriracha Cauliflower Fritters (v, gf) 16.25
waldorf salad, toasted walnut yoghurt, celery leaf
(N, E, D, CE / P, S, MU, SE) 548 kcal

Desserts

Mango Sticky Toffee Pudding (ve) 7.50
coconut toffee sauce, coconut ice cream (G, S, SD / P, N) 566 kcal

Bramley Apple, Pineapple & Golden Sultana Crumble (v) 7.50
stem ginger crème anglaise (G, E, D, SD / P, N, S) 774 kcal

Nutella Semi Freddo (gf, v) 7.95
hazelnut brittle, white chocolate sauce (N, S, E, D, SD / G, P) 772 kcal

Rhubarb Eton Mess (v, gf) 7.95
rhubarb gin syrup, rosemary cream, rhubarb meringue ice cream (E, D) 625 kcal

Selection of Cheese (v) 11.95
celery, biscuits, apple & fruit chutney (G, N, E, S, D, SE, CE) 609 kcal

Lemon Drizzle Sundae (v) 8.45
lemon curd ice cream, lemon sorbet, lemon drizzle cake, elderflower steeped raspberries (G, E, D, SD / S) 565 kcal

Maple & Pecan Flapjack Sundae (ve, gf) 8.25
vanilla ice cream, caramel ice cream, maple & pecan flap jack, caramel syrup, vegan cream (N / E, D) 232 kcal

Ice Cream or Sorbet 6.50
ask for today's selection ask for allergens & calories

Sides

House Salad (veo, gf) 4.95
mixed baby leaf salad, mustard & honey dressing
(MU, SD / CE, L) 98 kcal

Fat Chips or Skinny Fries (ve, gf) 392 kcal / 308 kcal 4.95

Beer-battered Onion Rings (ve, gf) 298 kcal 4.95

Cauliflower & Leek Cheese (v) 5.25
(G, D / S) 143 kcal

Seasonal Vegetables (ve, gf) 5.25
sautéed spring greens, asparagus & samphire
(C, M, F, CE, MU) 307 kcal

Tenderstem Broccoli (gf) 5.25
fine beans & chorizo (S, D) 211 kcal

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



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.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)

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. Some of our fish dishes may contain bones.

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 items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.