



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

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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 (G, D, SD) 288kcal 6.50

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

Artisan Sandwiches

Served with dressed leaves, coleslaw and fries

Vegan Meatball, Baby Leaf & Caesar Wrap (ve) 10.95
(G, N, S, MU, SD / L, CE) 703 kcal

Chicken Breast 11.95
kachumber & bulgur wheat tabbouleh pitta bread (G, S, MU, SD / L, E, D, CE) 558 kcal

Crayfish & Hot Smoked Salmon Mayonnaise (gfo) 12.45
pickled fennel & mixed leaf (G, C, F, E, D, MU, SD / L, CE) 786 kcal

Sriracha Pulled Pork Belly Baguette (gfo) 11.95
spring onion & baby leaf (G, D, MU, SD / L, S, E, CE, SE) 1012 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

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

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

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

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

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

Sunday Roasts

Roast Sirloin of Donnington Beef (gfo) 24.25
Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy (G, D, E, SD / S, CE, MU) 656 kcal

Roast Leg of Lamb (gfo) 21.50
Yorkshire pudding, roast potatoes, seasonal vegetables, redcurrant gravy (G, E, D, CE, SD / S) 797 kcal

Roast Chicken Breast (gfo) 19.95
Yorkshire pudding, roast potatoes, seasonal vegetables, Madeira gravy (G, E, D, SD / S, CE, MU) 917 kcal

Lentil Meatballs (ve) 16.75
green lentil, vegan meatball & baby spinach roast, seasonal vegetables, roast potatoes, vegan gravy (G, S, SD / E, D, CE, MU) 731 kcal

Sandwiches

All sandwiches are available on soft white bloomer or wholegrain bloomer, served with dressed leaves and coleslaw

Classic Houmous (ve, gfo) 8.25
red chilli & soft herb houmous wrap, spinach (G, MU, SD / L, CE) 326 kcal

Classic Egg Mayo (v, gfo) 8.50
miso & spring onion egg mayonnaise, baby watercress (G, S, E, D, MU, SD / L, CE) 548 kcal

Classic Ham (gfo) 8.75
home-cooked ham, pistou mayonnaise, vine tomato (G, E, D, MU, SD / L, CE) 990 kcal

Classic Beef (gfo) 11.50
roast sirloin of Donnington beef, confit red onion, roquette (G, D, MU, SD / CE, E, L) 527 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*

Brunch

Hot Smoked Salmon Potato Cakes (gf) 9.95
poached eggs, hollandaise sauce (F, E, D) 387 kcal

Pig's Cheek (gf) 10.45
Cheddar & red onion omelette, skinny fries, mixed salad (E, D, MU, SD / L, CE) 585 kcal

Home-cooked Ham (gf) 9.95
soft herb-marinated mozzarella, roasted heritage tomato and red onion baby leaf (D, SD) 305 kcal

Vegan Meatball Caesar Salad (ve) 11.25
vegan Parmesan, charred pitta bread (G, N, S / MU, SD) 543 kcal

Lemonade-battered Fish Nugget Wrap (gfo) 12.25
tartare sauce, skinny fries, mixed salad (G, F, E, MU, SD / L, CE) 1173 kcal

Crispy Tofu (ve, gf) 9.75
asparagus, avocado & ratte potato, lemon & garden mint oil (S / MU, SE) 576 kcal

Brunch Sandwich 7.25
smoked back bacon, Cheddar cheese sauce and Dijon mustard sandwich, served on white or multigrain (G, D, MU, SD / E, S) 618 kcal

Sides

Seasonal Vegetables 5.25
ask for allergens & calories

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

Roast Potatoes (gf) 844 kcal 5.65
smoked back bacon & spring onion roast potatoes

Skinny Fries (ve, gf) 308 kcal 4.95

Fat Chips (ve, gf) 392 kcal 4.95

Tenderstem Broccoli (gf) 5.25
fine beans & chorizo (SD) 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.

(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.