LUNCH MENU



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?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.feathersledbury.co.uk

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.*

Feathers Hotel
Ledbury

A LITTLE SOMETHING

To enjoy with a drink while you choose

Artisan Bread & Marinated Olives
Cold-pressed rapeseed oil, balsamic vinegar, soft herb & garlic butter
G, L, S, D, SD / N, E, CE, MU, SE / 785 kcal V, VEO, GFO 6.95

Houmous Flatbread
Edamame bean, basil & roquette houmous, charred flatbread
G, SE, SD / CE / 174 kcal VE, GFO 6.50

Lamb Navarin Croquettes
Dijon mustard crème fraîche
E, D, MU, SD / 449 kcal GF 7.25

Mozzarella & Coriander Arancini
Garlic marinated tomatoes
G, E, D, CE, MU / 324 kcal VE, GF 6.50

Escabeche Sardines
Cumin & coriander sardine & padron pepper escabeche, Kalamata olive croûte
G, F, SD / L, S, MU, SE / 371 kcal GFO 7.75

Jerk-Spiced King Prawns
Bourbon, pineapple & cucumber salsa
C / P, N, MU / 173 kcal GF 8.25

STARTERS

Chef's Seasonal Soup
Artisan bread, Netherend Farm butter
Ask for allergens & calories 6.95

Chef's Recommendation
Venison & Smoked Pancetta Ragù Pappardelle
Caramelised banana shallot & wild mushroom
G, SD / S, D, CE, MU / 239/496 kcal 9.45/18.50

Basil & Honey-Glazed Halloumi
Warm fig salad, bramble & plum relish
D, SD / L / 444 kcal V, GF 8.25

Potted Gammon & Leek
Pickled alliums, onion bread, parsley purée
G, D, MU / E / 806 kcal GFO 8.95

Vegan 'Nduja Gnocchi
Garlic, olive & cherry tomato gnocchi, Mozzarella gratin
G / S, MU / 300 kcal VE 7.45

Crayfish & Hot-Smoked Chalk Stream Trout Pâté
Creamed horseradish green lentils, baby watercress
C, F, D, E, MU / G, CE, SD / 338 kcal GF 8.25

We add a discretionary 10% service charge on all our food & drink items.
100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.

MAINS

Fish & Chips
Gluten-free beer-battered fish, chunky chips, garden or mushy peas, tartare sauce, lemon
F, E, MU / 1154/1833 kcal GF 13.75/18.45

Chef's Pie of the Day
Creamy mash or chunky chips, seasonal vegetables, gravy
Ask for allergens & calories 18.25

Donnington Beef & Thyme Burger
Brioche bun, smoked back bacon, melted Cheddar cheese, spicy tomato relish, skin-on fries
G, D, MU, SD / L, CE / 708 kcal 18.75

Chicken Breast
Confit shallot mash, sautéed black cabbage, green peppercorn sauce
G, D, SD / S, CE, MU / 909 kcal 19.95
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Red Snapper Fillet
Bombay-spiced Parmentier potatoes, cumin cauliflower & chickpeas, coriander & fenugreek yoghurt
F, D / G, CE, MU / 490 kcal GF 20.95

Chargrilled Donnington Ribeye Steak
Chunky chips, flat mushroom, charred tomato, baby watercress 1060 kcal GF 36.95
Add... Peppercorn Sauce **G, D, SD** / MU, CE, S / 206 kcal 1.50
Blue Cheese Sauce **D** / 540 kcal 1.50

Chef's Recommendation
Braised Shin of Beef & Ox Cheek
Heritage beetroot, Berrichonne potatoes, baby spinach, curly kale, bourguignon sauce
G, SD / L, S, E, D, CE, MU / 1252 kcal 25.75
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Fillet of Plaice
Red lentil, chorizo & mussel cassoulet, wilted roquette, smoked paprika-buttered crevette
C, MO, F, D / G, S, E, CE, MU / 632 kcal GF 25.25

The Feather's Fishcake
Smoked mackerel & Brussels sprout Caesar salad, crispy onions, skin-on fries
C, MO, F, E, D, MU / 1083 kcal GF 18.95

Winter Squash, Sweet Chestnut & Jackfruit Roast
Parsnip & pear purée, garlic greens, vegan gravy
G, E, D, CE, MU, SD / 485 kcal VE, GF 16.25

Orchard Fruit, Parsnip & Rosemary Tart Tatin
Sautéed leeks & Marmite potatoes
G, D, CE / 715 kcal V 16.45
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

SANDWICHES

All sandwiches are served with a house salad GFO

Ham & Mustard
Home-cooked ham, Dijon mustard crème fraîche, tomato
G, D, MU, SD / L, S, CE / 457 kcal GFO 8.50

Roast Sirloin of Donnington Beef
Horseradish & tarragon mayonnaise, watercress
G, E, D, MU, SD / L, S, CE / 499 kcal GFO 11.50

Egg Mayonnaise
Caramelised shallot & parsley egg mayonnaise, baby leaf
G, E, D, MU, SD / L, S, CE / 648 kcal 8.25

Houmous Wrap
Edamame bean & basil houmous wrap, roquette
G, S, MU, SE, SD / L, CE / 208 kcal 7.75

Upgrade to Skin-On Fries
SD / 225 kcal VE, GF 2.50

Add a Cup of Soup
Ask for allergens & calories 2.50

ARTISAN SANDWICHES

All artisan sandwiches are served with skin-on fries & dressed salad

Sage & Onion Roasted Chicken Breast
Smoked back bacon, Caesar salad
G, E, D, MU, SD / L, S, CE / 866 kcal GFO 11.95

Jerk King Prawn & Crayfish Ciabatta
Pineapple mayonnaise, mixed leaf
G, C, E, D, MU, SD / P, N, L, CE, SE / 889 kcal GFO 12.75

Jackfruit Pitta
Chilli & red pepper jackfruit, green salad, pitta bread
G, MU, SD / L, S, D, CE / 298 kcal VE, GFO 10.95

Crab, Tuna & Lilliput Caper Mayonnaise
Cucumber & baby leaf
G, C, F, E, D, MU, SD / L, S, CE / 636 kcal GFO 12.25

Add a Cup of Soup
Ask for allergens & calories 2.50

SALADS & NOURISH BOWLS

Chargrilled Chicken Breast
Feta, olive, red onion, green lentil & cherry tomato salad, lemon oil
D / G, E, CE, MU / 708 kcal GF 13.50

Crispy Sirloin of Donnington Beef
Spinach, cucumber & red onion, mint & coriander, red chilli & soy dressing
S, SD / 482 kcal GF 18.25

Asian-Spiced Edamame Bean Crunch Salad
Kale, padron peppers, carrot & broccoli **S, SD** / 373 kcal VE, GFO 13.25

Chef's Recommendation
Roasted Red Pepper, Vegan 'Nduja & Chive Falafel
Broccoli, kale & quinoa tabbouleh salad, cold-pressed lemon & mint oil G, F, S, E, D, CE, MU, SE, SD / 635 kcal VE, GF 16.95

Wine Pairing · Seasonal Special · V (VO): Vegetarian (on request) · VE (VEO): Vegan (on request) · GF (GFO): Gluten-Free (on request)

BRUNCH

Served Monday to Saturday until 2pm, Sunday until 11.45am

Full English Breakfast
Grilled smoked back bacon, LDA traditional pork sausage, black pudding, baked beans, mushroom, tomato, hash brown, your choice of egg
G, D, E, SD / 632 kcal GFO 12.25

Spiced Marinated Sardines
Toasted sourdough, poached eggs
G, F, E, SD / L, N, S, MU, SE / 475 kcal GFO 9.95

Smoked Back Bacon Sandwich
Melted Cheddar & Marmite
served on white or multigrain
G, D, CE / 547 kcal 7.25

Wild Mushroom Crumpet
Garlic wild mushrooms, sage cream
G, D / 361 kcal V, GFO 9.95

Devilled Jackfruit Ciabatta
G, S / SE, SD / 763 kcal VE, GFO 7.75

Smoked Mackerel Omelette
Spring onion, Cheddar, skin-on fries, mixed salad
F, D, E, MU, SD / CE, L / 690 kcal GF 12.95

Quinoa Tabbouleh
'Nduja, roasted capsicum & soft herb fricadelle
528 kcal GF, VE 9.25

SIDES

Chunky Chips SD / 392 kcal VE, GF 5.25

Skin-On Fries SD / 440 kcal VE, GF 5.25

Chorizo Caesar Salad
E, D, MU / S / 557 kcal GF 5.25

Rosemary-Roasted Root Vegetables
CE / 115 kcal VE, GF 5.25

Sautéed Winter Greens
S / 112 kcal GF 5.25

Gluten-Free Beer-Battered Onion Rings
CE / 422 kcal VE, GF 5.25

Smoked Paprika-Buttered Sprouts & Cavolo Nero
D / 193 kcal V, GF 5.25

Invisible Chips
0% Fat, 100% Hospitality 2.00

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

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

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.