SUNDAY 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

Which? Recommended Provider – November 2025 – 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

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

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

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

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

SUNDAY ROASTS

Roast Sirloin of Donnington Beef
Yorkshire pudding, roast potatoes, seasonal vegetables, red wine gravy
G, E, D, SD / S, CE, MU / 550 kcal GFO 24.25

Roast Chicken Breast
Yorkshire pudding, roast potatoes, seasonal vegetables, Madeira gravy
G, D, E, SD / S, CE, MU / 943 kcal GFO 19.50
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Roast Loin of Pork
Yorkshire pudding, roast potatoes, seasonal vegetables, Bramley apple sauce, red wine gravy
G, D, E, SD / S, CE, MU / 1169 kcal GFO 19.50
Perfectly paired with **Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Winter Squash, Sweet Chestnut & Jackfruit Roast
Seasonal vegetables, roast potatoes, confit shallot vegan gravy
G, E, D, CE, MU, SD / 729 kcal VE, GF 16.95

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

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, SD, E / 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

Seasonal Vegetables 120 kcal VE, 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

Marmite Roast Potatoes & Heritage Beetroot
G, CE / L / 325 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

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.

Wine Pairing · Seasonal Special · 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

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.