

For The Table

A selection of breads served with salted butter 7.75

Starters

Pork & black pudding scotch egg with piccalilli 10.95
 Haddock fishcake with poached egg & lobster bisque 10.50
 Prawn & crayfish cocktail with soft-boiled egg & avocado 12.95
 Wild mushrooms with peppercorn sauce & blue cheese on toasted sourdough 9.95
 Twice-baked cheese soufflé with crispy leeks & wholegrain mustard cheese sauce 13.95
 Ham hock & pig's cheek terrine with celeriac rémoulade & toasted sourdough 10.95
 Beetroot-cured salmon with pickled cucumber, horseradish, crème fraîche, capers & dill blinis 13.95
 Moules marinière served with fresh bread 13.00

Mains

Battered haddock with hand-cut chips, garden peas & tartare sauce 20.50
 Hummus & roast vegetable salad with feta & toasted seeds on flatbread 18.25
Add chicken - 4.95
 Double-patty smash burger with cheese, lettuce, onion, burger sauce & fries 19.95
 Rump steak served with peppercorn sauce, wild rocket & fries 27.95
 Pan-fried sea bass with buttered bulgar wheat, wilted spinach & salsa verde 24.45
 Steak & ale pie with buttered greens & mashed potato 22.50
 Wild mushroom risotto with sage & toasted pumpkin seeds 19.95
 Confit duck leg with fondant potato, braised red cabbage, sweet cherries, romanescos & duck jus 24.45
 Chicken supreme with cider & thyme jus, crispy potato terrine & buttered leeks 23.95
 Slow-cooked featherblade with mashed potato, buttered kale, bacon crisp & bourguignon sauce 25.00

Sides

Crispy salt & pepper fries | Hand-cut chips | Creamy mashed potatoes | Crunchy salad 4.50
 Sautéed kale | Bread & salted butter

Desserts

Apple & berry crumble with vanilla ice cream or custard 9.25
 Hazelnut chocolate tart with clotted cream 9.50
 Sticky toffee pudding with ice cream 8.50
 Spiced poached pear trifle 9.25
 Bread & butter pudding with crème anglaise 9.25
 British cheeses with chutney & crackers 13.95

Please advise your server if you have any allergies or require information about ingredients used in our dishes.

THE
PLUMÉ
OF FEATHERS