



THE FEATHERS

HOTEL, EATERY & COFFEE HOUSE

PUDDINGS

DARK CHOCOLATE & ORANGE BROWNIE

White chocolate sauce, vanilla ice cream

N, S, E, D, NO ADDED GLUTEN **£6**

RHUBARB & MIXED BERRY ETON MESS

D, E, S, N **£6**

COCONUT PANNA COTTA

Pineapple salsa SD **£6**

Liqueur
coffee
available

STICKY TOFFEE PUDDING

Butterscotch sauce G, N, S, E, D, SD **£6**

VANILLA CRÈME BRÛLÉE

All butter short bread G, E, D **£6**

SELECTION OF ICE CREAMS

D, E, G, SD **£6**

CHEF'S CHEESE BOARD

*Millers toast selection, celery, grapes,
homemade jam* G, N, D, CE, SE **£8**

MARTINI MOUSSE

*Mango & passion fruit mousse, shot of Prosecco,
strawberry jelly, black pepper tuille* G, E, D, SD **£7**

CHEF'S MESSAGE

Ian and his team love what they do and our food is cooked fresh so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



Share a snap of your experience using
#FoodDrinkRooms for your chance to win monthly prizes



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*We include a 10% discretionary service charge for all parties of 8 people or over.
100% of all service charges go directly to our teams.*

ALLERGIES AND INTOLERANCES: *If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.*

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

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