

DESSERTS...



All our Winter desserts are made in house by Mr Chef and his team... even the ice cream!

SELECTION OF CHEF'S DESSERTS – a delight of our favourite desserts (maybe for 2 to share?)	£9.00
THE CRUMBLE – fresh fruit with vanilla ice cream & custard	£6.00
PEAR FRANGIPANE TART – served warm with pear compote and walnut ice cream	£5.50
STICKY TOFFEE PUDDING – an all time favourite soaked in toffee sauce	£6.00
RICE PUDDING – creamy, mousse-like vanilla rice pudding with a hint of spice	£6.00
DARK CHOCOLATE LIQUEUR FONDUE – a dipping sensation with marshmallows & shortbread	£6.00
SELECTION OF HOMEMADE ICE CREAM – please ask your server for available flavours & sorbets	£4.50
CHEESE – barber's vintage Cheddar, fountain's gold, Oxford isis & rosary ash, served with plum & ginger chutney, celery, walnuts & wafers	£8.00

COFFEES *all also available as decaf*

Americano	£2.00	Espresso	£2.00
Macchiato	£2.00	Latte	£2.50
Cappuccino	£2.50	Double Espresso	£3.00

SYRUP COFFEES *all also available as decaf*

Caramel, Chocolate, Hazelnut or Vanilla £3.50

COFFEE LIQUEURS *all also available as decaf*

Jamesons, Courviosier, Cointreau, Amaretto or Baileys £5.00

TEAS *all available as a cup £2 or a pot £4*

Feathers Cup of English Breakfast, Earl Grey, Peppermint,
China Green Gunpowder, Lapsang Souchong, 4 Red Fruits,
Coquelicot Gourmand (Delicious Poppy), Camomile.

FEATHERS MUG OF HOT CHOCOLATE

with whipped cream & marshmallows £3.00

HAVE YOU TRIED?

CHEF'S WEEKDAY LUNCH SPECIALS

Winter Specials for just £6.00

THE SUNDAY ROAST

SUNDAY LUNCH THE WAY IT SHOULD BE

*To make a reservation
call 01923 770081
or book online at
www.thefeathers.co.uk*

