



WINTER DINNERS

Dearest Feathered Friends, it is my great pleasure to introduce you to our Winter offering, and what a feast we have for you. In many ways Winter is the real Spring – a time when the inner things happen, the resurgence of nature. It's an amazing time to be in the warmth of indoors. To grab a seat by the fire and feast and laugh and enjoy God's gifts. To toast and drink to our health and futures with our family and friends. Chef and I have had our usual fun creating these dishes and the season gives us an opportunity to share some of our personal favourites. To start, I love the fabulous rabbit terrine and the pan-fried squid is also delicious. For a true winter treat you have to try The Feathers game pie with a side of curly kale, it is simply divine. If you have room, can I also recommend that you finish by sharing our mouth-watering dessert selection with somebody special...

It's wonderful to see you today... Please enjoy!

Jason Keen | Proprietor

I would love to hear about your Feathers experience, so why not drop me a line at jason@keenonbars.co.uk

STARTERS & SALADS

SOUP OF THE DAY – served with crusty bread	£5.00
RABBIT, GREEN OLIVE & PISTACHIO TERRINE – homemade & served with chutney, sourdough & salad	£6.50
CONFIT OF DUCK SALAD – warmed duck with cucumber, spring onions & hoi sin dressing	£6.50 £9.50
V PORCINI & ARTICHOKE RISOTTO – served with chervil & drizzled with truffle oil	£6.50 £9.00
GREEN BEAN, CHORIZO & SPINACH SALAD – fried chorizo with potatoes, wild spinach & tomatoes	£6.50 £9.50
CHARCUTERIE – The Feathers platter of fine cold meats, baked garlic, chutney & breads. For one hungry person or for two to share...	£8.50
STICKY CHICKEN SALAD – with tomatoes, red onion & sunflower seeds	£6.00 £9.00
CRISP-FRIED SQUID – baby squid, pan fried in honey & sherry vinegar with salad	£6.00
ROAST LAMB & COUSCOUS SALAD – with spinach, feta cheese & grilled egg plant	£6.50 £9.50
STEAMED MUSSELS – in white wine with garlic, shallots, parsley & fennel shavings	£6.50 £9.50

You can order our mussels to share for two or four people! Two persons £12 Four persons £20

the wing

A stylish multi-functional space is now available for you and your guests at The Feathers. Use it for private dining, birthdays, christenings or meetings & training. It has full table service and complete privacy. Compliment your gathering with fabulous food & entertainment, all amongst the wonderful atmosphere of The Wing.

Why not ask for a quick peek?



FINE WINE WEDNESDAYS

CHOOSE A FINE WINE & TREAT YOURSELF!

Each and every Wednesday from 5pm let us pamper your palate while you pamper your pocket. We have selected eight of our finest wines and knocked £10 off the price of a bottle, giving you the opportunity to indulge yourself a little more freely and feel a little less guilty about doing so!

You don't even need to be dining with us to enjoy this fantastic offer, so choose a feathered friend, choose your fine wine and treat yourself this Wednesday. *Cheers!*

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MAINS

- ❖ FACING EAST – our changing Asian-influenced speciality dish. Also available as a vegetarian option £9.50
- THE FEATHERS GAME PIE – caramelised game with onions, garden herbs, red wine gravy & creamy mashed potatoes £13.50
- LANCASHIRE HOTPOT – casserole of lamb stew topped with potato & a side of lamb jus £12.50
- GUINEA FOWL SUPREME – roasted with bacon, braised red cabbage & a prune sauce £12.50
- BANGERS & MASH – our fabulous ale & red onion jus changes with every barrel of new guest ale £10.50
- PAN-FRIED JOHN DORY – wrapped in pancetta, with linguini & roasted red pepper sauce £14.50
- ROASTED BELLY OF PORK – with apple & ginger stuffing, fried curly kale & gravy £12.50
- ❖ PUMPKIN GNOCCHI – caramelised pumpkin & sage gnocchi in a vegetarian cheese sauce £12.50
- FISH & CHIPS – fresh haddock, fried in tempura, served with fat chips, pea & fresh mint purée & homemade tartare sauce £12.50
- We are committed to help eradicate global poverty and each time you order a Fish & Chips we make a donation of £1 to Giving Africa*
Visit www.givingafrica.org for more details.



BURGERS

8oz GROUND BEEF / GRILLED LAMB / ❖ HOMEMADE FALAFEL / GRILLED CHICKEN £10.00

All served with mayo, green leaves, tomato salsa, pickle, cajun potato wedges & any two toppings: additional toppings £1.00 each.

Cheddar cheese, cream cheese & jalapenos, avocado guacamole, mozzarella cheese, fried mushrooms, smoked bacon or fried onions.

STEAKS

WELSH AGED 8oz RUMP STEAK £14.50 OR 8oz SIRLOIN STEAK £15.50

Served with your choice of fat chips, julienne fries, cajun wedges or mashed potato.

With one of the following sauces: Peppercorn, herb butter or hollandaise sauce.

SIDE ORDERS

BUCKET OF WEDGES TO SHARE £5.00 (*If you haven't tried these yet you really should. They're fantastic!*)

SPICED BRAISED RED CABBAGE £2.50 FAT CHIPS £3.00 BAKED FAT CHIPS WITH ROSEMARY & CHEESE £3.50

JULIENNE FRIES £3.00 FRIED CURLY KALE £2.50 STEAMED GREEN BEANS & SEA SALT £3.50

MASHED POTATO £3.00 ROASTED BABY POTATOES £3.00 RED CABBAGE SLAW £3.00

MIXED SALAD WITH TOMATOES & RED ONIONS £3.50 WINTER VEGETABLES £3.50

A few of our female feathered friends have asked that we present the dessert menu with the dinner menu so they can decide on whether they treat themselves to a starter or a dessert... Well, here you go!

DESSERTS

SELECTION OF CHEF'S DESSERTS – a delight of our favourite desserts (For one hungry person or for two to share...) £9.00

THE CRUMBLE – fresh fruit with vanilla ice cream & custard £6.00

PEAR FRANGIPANE TART – served warm with pear compote & 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 £5.50

DARK CHOCOLATE LIQUEUR FONDUE – a dipping sensation with marshmallows & shortbread £5.50

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

Did you know we have a sister pub? Why not visit www.barbodega.co.uk