

# Bar & Grill

## Nibbles

<b>Mixed artisan breads selection</b>	<b>£3.50</b>
with olive oil balsamic vinegar and olives	
<b>Garlic ciabatta bread</b>	<b>£2.75</b>
<b>Selection of chipolata sausages</b>	<b>£3.75</b>
(pork & leek, pork & black pudding, cumberland)	
<b>Cauliflower fritters with chilli and garlic sauce</b>	<b>£2.95</b>

## Starters

<b>Homemade soup of the day</b>	<b>£4.50</b>
accompanied by fresh crusty bread	
<b>Confit belly pork</b> with orchard apple puree and pear salsa	<b>£6.50</b>
<b>Chicken kofta kebab</b>	<b>£5.75</b>
with cucumber salad, chilli mint yoghurt & pitta bread	
<b>Black pudding, crispy bacon and new potato salad</b>	<b>£5.95</b>
with poached egg	
<b>Baked portobello mushroom</b>	<b>£6.25</b>
glazed with mature blue cheese	
<b>Classic prawn cocktail</b> with a bloody mary cocktail sauce	<b>£6.50</b>
<b>Sun ripened melon</b> served with a hedgerow berry compote	<b>£4.95</b>

## Sandwiches

<b>Open sandwich of smoked salmon and prawns</b>	<b>£6.75</b>
with marie rose on wholemeal bloomer	
<b>Steak sandwich on toasted ciabatta</b>	<b>£7.75</b>
with caramelised onions and dijon mustard	
<b>Warm mozzarella and tomato</b> on toasted pesto ciabatta	<b>£5.50</b>
<b>Bacon, brie &amp; cranberry sauce</b> on toasted ciabatta	<b>£6.50</b>
<b>Warm tuna and melted cheese</b> on toasted ciabatta	<b>£6.00</b>
<b>Fish finger bap</b> served with lemon mayonnaise	<b>£6.50</b>
<b>Sausage and caramelised red onion bap</b> with onion rings	<b>£6.95</b>
<b>Feathers Famous Club sandwich</b>	<b>£7.50</b>

## Hot drinks

<b>Freshly ground filter coffee or espresso</b>	single <b>£1.95</b>	double <b>£2.50</b>
<b>Americano</b>	<b>£3.25</b>	
<b>Latte</b>	<b>£3.65</b>	
<b>Cappuccino</b>	<b>£3.65</b>	
<b>Hot chocolate</b>	<b>£3.75</b>	
<b>Leaf tea</b> – Lancashire Tea, Earl Grey, Assam, Darjelling or Peppermint	<b>£3.50</b>	

## Sides

<b>Cauliflower cheese</b>	<b>£2.50</b>
<b>Chunky chips</b>	<b>£2.75</b>
<b>Creamy mash potato</b>	<b>£2.75</b>
<b>Seasonal vegetables</b>	<b>£2.95</b>
<b>Beer battered onion rings</b>	<b>£2.50</b>
<b>French beans, bacon and blacksticks blue cheese</b>	<b>£2.95</b>

## Either/Or

<b>Cod, smoked haddock and salmon fishcake</b>	<b>£6.25/£9.95</b>
with lemon mayonnaise and pickled cucumber	
<b>Classic Caesar salad</b>	<b>£4.95/£8.95</b>
of croutons, bacon and anchovies	
<i>Add cajun chicken; strips of steak or prawns</i>	<b>£2.00 each</b>
<b>Buffalo mozzarella and tomato salad</b> with rocket	<b>£4.95/£8.95</b>

## Mains

<b>Feathers steak burger</b>	<b>£10.95</b>
topped with bacon and cheddar cheese, served with mustard mayonnaise, tomato & sweetcorn relish, pickled gherkin and handcut chips	
<i>Choose an extra topping from the following:</i>	
Goats cheese & red onion jam; blue cheese; or fried egg	<b>£1.00 each</b>
<b>Posh pie, mash &amp; gravy</b>	<b>£11.95</b>
please ask staff for filling of the day	
<b>Sizzling fajitas</b>	<b>£12.95</b>
with either chicken and vegetables or beef and peppers with sour cream and tomato salsa and guacamole	
<b>Beer battered cod fillet</b>	<b>£12.50</b>
with mushy peas, handcut chunky chips topped with a caper and homemade tartare sauce	
<b>Goats cheese and pepper encroute</b>	<b>£10.50</b>
with rocket and pinenut salad	
<b>Shank of lamb</b>	<b>£14.95</b>
served with horseradish potatoes, puree of vegetables, red wine and rosemary	
<b>Grilled seabass</b>	<b>£14.75</b>
on herb mash, forest mushrooms, baby spinach and white wine cream	
<b>Braised pork belly</b>	<b>£12.95</b>
on mash with black pudding, apple fritter, gravy and sticky ginger beer glaze	
<b>Hunter's chicken</b>	<b>£12.95</b>
with smoked cheddar, sweet cure bacon and barbeque sauce	
<b>10oz gammon steak</b>	<b>£12.50</b>
served with mushrooms & tomato, chunky chips and a duo of fried eggs	
<b>Chargrilled prime 10oz 21 day aged sirloin</b>	<b>£17.50</b>
baked tomato, onion rings, mushrooms, homemade chips	
<i>Served with your choice of sauce:</i>	
Peppercorn; diane; blue cheese	<b>£2.50</b>
<b>Mixed grill</b>	<b>£16.50</b>
steak, gammon, lamb kidney, 2 sausages, half chicken breast, 2 fried eggs, homemade chips, mushroom tomato & onion rings	
<b>Curry of the day</b> served with full accompaniments	<b>£11.75</b>
<b>Classic penne carbonara</b>	<b>£10.95</b>
cream, eggs and pancetta, finished with fresh parmesan cheese and a slice of garlic bread	

## Desserts – all £4.95

<b>Lemon possett</b> with shortbread biscuit
<b>Warm sticky toffee pudding</b> with toffee sauce and ice cream
<b>Rhubarb and apple crumble</b> with vanilla ice cream
<b>Warm chocolate brownie</b> served with ice cream
<b>British sourced cheese &amp; biscuits</b>
<b>A selection of Cheshire Farm ice cream</b> – please ask for details

All our food is freshly prepared and cooked to order. We source the very best in free range produce wherever possible. Please ask any member of our waiting on team for any special requests or dietary requirements you may have and the chef's daily specials that are available. Please note some of our dishes may contain traces of nuts and other allergens. Fish may contain small traces of bones. Room service orders are subject to a £5 tray charge

# Wine Selection

## White Wines

	Bottle	125ml glass	250ml glass
<b>1. Las Ondas Sauvignon Blanc ~ Valle Central, Chile</b> A fresh, clean and spritzy dry white wine with no shortage of lively fruit	£17.50	£2.95	£5.95
<b>2. Pinot Grigio Ponte di Piave, Veneto ~ Italy</b> Very light and neutral, revealing just a hint of green fruit	£17.50	£2.95	£5.95
<b>3. Invenio Chardonnay ~ California</b> Medium bodied white with ripe melon fruit and a creamy finish	£17.50	£2.95	£5.95
<b>4. Valtropin Rueda Verdejo ~ Spain</b> This is a fresh and youthful dry white wine with attractive peardrop and quince aromas	£18.75		
<b>5. Houghton 'The Bandit' Sauvignon Blanc/Pinot Gris ~ Australia</b> Citrus fruits and cut grass are a couple of the aromas found on this crisp dry white wine	£21.95		

## Rose Wines

	Bottle	125ml glass	250ml glass
<b>6. Invenio Zinfandel Rosé ~ California</b> Light fruity rosé bursting with strawberry fruits. Medium sweet but well balanced	£17.50	£2.95	£5.95
<b>7. Lyric Pinot Grigio Blush ~ Italy</b> A light and delicate Pink Pinot Grigio that is off dry on the palate	£17.50	£2.95	£5.95

## Red Wines

	Bottle	125ml glass	250ml glass
<b>8. Las Ondas Cabernet Sauvignon ~ Valle Central, Chile</b> Ripe black fruits and oak make up the aroma of this mid bodied red wine	£17.50	£2.95	£5.95
<b>9. Merlot Ponte di Piave, Veneto ~ Italy</b> A bright red wine with violet reflections, fresh, fruity and agreeably soft	£17.50	£2.95	£5.95
<b>10. Invenio Shiraz ~ Australia</b> Perfumed raspberry fruit, and a hint of white pepper	£17.50	£2.95	£5.95
<b>11. Tranquilo Calatayud Old Vine Garnacha ~ Spain</b> Deep in colour with dark brooding fruit, grainy tannins and a mid-full bodied palate	£18.75		
<b>12. Houghton 'The Bandit' Shiraz/Tempranillo ~ Australia</b> A mid-full bodied red that shows youthful blackberry fruit and a touch of oak	£21.95		

## Champagne and Sparkling Wine

	Bottle
<b>13. Ponte Prosecco Extra Dry ~ Italy</b> Clean, dry and crisp, with a creamy finish	£19.95
<b>14. Ponte Aurora Rosé ~ Italy</b> Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé	£19.95
<b>15. H Lanvin Brut ~ France</b> Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate	£44.95
<b>16. H Lanvin Rosé ~ France</b> Beautiful pale salmon pink in colour, fresh and elegant with red fruit character on the palate	£49.95
<b>17. Veuve Clicquot Yellow Label Brut NV ~ Reims, France</b> A full, dry, rounded champagne of high quality	£59.95