



THE NEST at The Feathers

NIBBLES

Mark's Cotswold sourdough v/vg* 5.5
Salted butter
Oscietra caviar 25g 37
Crumpet, creme fraiche

Mixed olives vg 6

STARTERS

Confit duck terrine 17
Foie gras, Pedro ximenez, pear
Crispy tiger prawn cake 16.5
Bisque, arbequina olive oil
Confit chalk stream trout 14
Sesame, miso, ponzu

Shitake mushroom tart v 13
Godminster cheese, tarragon
Artichoke and spelt risotto v/vg* 14
quails egg, truffle, granny smith

MAINS

Loin of venison 35
Boulangère potato, beetroot, juniper
Roasted guineafowl 33
Leg pie, girolles, mustard
Beef Wellington (for 2 to share) 86
Creamed potato, bordelaise, truffle

Pan roasted halibut 36
Mussels, salsify, fennel
Butter poached cod 31
Coconut nage, celery, lovage
Roasted cauliflower agnolotti vg 25
Vadouvan, caper, raisin

SIDES

Creamed leeks v 5
Smoked almonds, sorrel
Creamed Potato v 6

Wilted rainbow chard 5 v
Cumin butter, toasted seeds

dessert

Whipped blackberry custard 12
Meadowsweet, mint
Caramel chocolate tart 14
English raspberries, lime leaf
Truffled Tunworth 11
Grape, celery lavache

Apple tarte tatin (for 2 to share) v 26
Frangelico, toasted hazelnuts
Blue cloud cheese v 11
Fig and walnut cake

v- vegetarian, vg- vegan, v/vg*- vegetarian but can be adapted to vegan upon request.

An optional and discretionary service charge of 12.5% will be added to your bill, which is shared between all of our staff.

As all of our food is made in house we cannot guarantee anything is free of allergens. If you have any allergies or intolerances, please inform a member of our team and we will do our best to accommodate you.