



THE NEST at The Feathers

NIBBLES

Mark's Cotswold sourdough v/vg* 5.5
Salted butter

Mixed olives vg 6

STARTERS

Lamb sweetbread salad 15
Celeriac, pea, young herbs
Hand-picked Cornish crab 16.5
Bisque, arbequina olive oil
Confit chalk stream trout 14
Rate potato, chive, buttermilk

Shitake mushroom tart 13
Godminster cheese, tarragon
Isle of Wight tomatoes v/vg* 13
Whipped ewe's cheese

MAINS

40-day aged beef sirloin 37
Ox tail ravioli, bone marrow,
Lamb loin and shoulder 36
Mint, carrot, rosemary
Thai spiced red lentils 24 vg
Roasted courgette, sweetcorn

Beetroot pappardelle ripiene v 25
Oxford blue, hazelnut, beurre blanc,
Pan roasted halibut 36
Mussels, salsify, fennel
Brown butter poached hake 31
Coconut nage, celery, lovage

SIDES

Rocket salad vg 5
Balsamic, parmesan
Pot roasted hispi cabbage v 5
Chilli and lime butter

Crispy layered potato 6
Truffle salt, parmesan
Fries, herb salt vg 5

dessert

Toasted heather Mille-feuille 12
Apricots, lemon verbena
Caramel chocolate tart 14
English raspberries, lime leaf
British cheeses 19
Preserves, crackers

Macerated Evesham strawberries vg 12
Strawberry sorbet, whipped coconut
Coffee ice cream v 8
Toasted walnut, malt

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.



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Godminster cheese, tarragon

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Whipped ewe's cheese

MAINS

28-day aged roast beef 32

Loin of Suffolk pork 28

Both served with roast potatoes,
Yorkshire pudding, seasonal
vegetables, cauliflower cheese and
gravy

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Godminster cheese, beurre blanc

Pan roasted halibut 36
Mussels, salsify, fennel

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