



**THE NEST**  
at The Feathers

small  
plates

**NIBBLES**

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

**Maldon oysters 4.25 each**  
Cucumber, dill, tabasco

**Cured Italian coppa 12.5**  
Sourdough, smoked tomato chutney

**Roasted aubergine dip vg 9**  
Flat bread, lemon, pomegranate

**Lemon thyme arancini 8**  
Roasted tomato aioli

mains  
& sides

**ROASTS**

**28 day aged Sirloin of beef 35**

**South West leg of lamb 29**

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

**FISH**

**Pan roasted Cod 29**  
Smoked haddock chowder, sweetcorn

**Lemon Sole 36**  
Mussels, white asparagus, fennel

**Loch Duart salmon Wellington 32**  
Sauce grenobloise

dessert

**Blood orange Mille-feuille 11**  
Hazelnut, coffee ice cream

**Bitter chocolate ganache vg 12**  
Banana, peanut, lime

**STARTERS**

**Aged beef tartare 17.5**  
Maldon oyster, arbequina olive oil

**Cured chalk stream trout 13**  
Blood orange, fennel, dill

**Hand dived Orkney scallop 19.5**  
Chicken wing and dashi, smoked rapeseed

**Wye valley asparagus v 14**  
Beurre noisette, quail egg, chive

**Isle of Wight tomatoes v 13**  
Whipped ewes cheese

**VEGETARIAN**

**Jerusalem artichoke salad vg 11/24**  
Pomegranate, olive, mint, hazelnut

**Spring pea risotto v 24**  
New Forest asparagus, beurre noisette

**Roasted cauliflower pithivier v/vg 24**  
Wild mushrooms, black garlic, chive

**SIDES**

**Roast potatoes 5**

**Fries, herb salt vg 5**

**Rocket salad vg 5**  
Balsamic, parmesan

**Pot roasted hispi cabbage v 5**  
Chilli and lime butter

**Macerated Evesham strawberries vg 12**  
Strawberry sorbet, whipped coconut

**Buttermilk ice cream v 8**  
Raspberry, citrus crumble

**British cheeses 19**  
Preserves, fruit loaf

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.