

# Sample menu



THE FEATHERS INN  
*Hedley on the Hill*

Northumbria dining  
pub of the year 2008  
Good Pub Guide

## STARTERS

### WITH A GLASS OF HOUSE CHAMPAGNE

Northumbrian leek and potato soup V

Salad of Legram's organic blue cheese, poached pear, endive and walnuts V

Mullet filet with a heritage potato Niçoise salad

Rhian's Homemade black pudding, with poached free range egg and devilled gravy

Devilled rabbit and grey squirrel livers, kidneys on toast

Wild Holy Island mussels and gurnard in a rich fish casserole /as a main with chunky chips and aioli

The Feather's cold meats board (Corn-fed duck liver parfait, home cured ham, rare breed

Local pork and herb pâté) with celeriac coleslaw, pickle and toast

## MAIN COURSES

### WITH A GLASS OF PINO GRIGIO (WHITE) OR CARIGNAN SYRAH (RED) WINE

Pot roast rabbit saddle stuffed with local rare breed pork, spring turnips, high house ale mustard and creamy Yukon gold mashed potato

Beer battered North Sea fish with chunky chips, mushy peas and tartar sauce

Roast corn-fed spring Goosnargh chicken, cabbage and bacon, sage and onion compote, fondant potato

Barley 'risotto' with nettles and sorrel, penny bun mushrooms and poached free range egg V

Grilled North Sea plaice, pink fir apple potatoes, purple sprouting broccoli

Slow cooked mutton shoulder, hot pot potatoes and braised red cabbage

## DESSERTS

### WITH A GLASS OF DESSERT WINE

Selection of Wheelbirks ice cream (wild cherry, jersey cream, dark chocolate)

Hot chocolate brownie, chocolate sauce, dark chocolate ice cream - with a glass of Poncho Caballero, spiced brandy liqueur

Burnt Northumbrian Cream - a glass of Elysium black Muscat

Red wine poached pear and almond tart, syllabub cream – with a glass of Monbazilliac

Local cheeses from the board with biscuits and homemade bread (£4 supplement)- a glass of C & B port

Sticky date pudding with butterscotch sauce - with a glass of Pedro Ximenez