HAT & FEATHERS

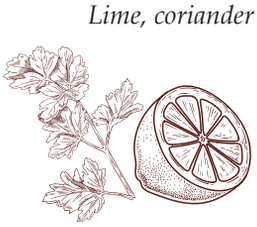
Small plates

Calamari a la Romana £10
Harissa aioli, lime & coriander

Hot honey chicken wings £10
Chilli & spring onion

Spicy tater tots (VE) £9.5
Gochujang ketchup, spring onion & chilli

Halloumi fritters (V) £9.5
Lime, coriander & parsley aioli



Plates for sharing

Middle Eastern platter (V) £16
Hummus, falafel, feta, olives, cucumber, tomato & warm flatbread

Charcuterie board £16.5
Cured meats, pickles & house focaccia

Cheese board (GF | V) £10.5
British & continental cheeses, apple compote, crisp celery sticks & crackers



From the grill

Also available in Wilderness Kitchen
All served with chunky chips

Beef burger £15.5
Lettuce, tomato, pickled red onions, and relish in a brioche bun

Portobello & halloumi burger (V) £14
Sriracha mayo, apple & piquillo slaw in a brioche bun

Dry-aged ribeye steak (GF) £34.5
220g dry-aged ribeye, caramelised onion, watercress & a choice of peppercorn or bearnaise sauce



Pairs well with La Chablisienne Le Finage 2022, Chablis, France – £65 bottle

Pub classics

Fish & chips £20.5
Beer-battered fish, triple-cooked chips, mushy peas & tartare sauce

Pairs well with Tekena Sauvignon Blanc, Central Valley, Chile
175ml £7.90 | bottle £33.80

Sausages & mash £20.5
Cumberland sausages, caramelised onion & gravy

V = vegetarian | VE = vegan | GF = gluten free
Please let our team know if you have any allergies.
A discretionary 12.5% service charge will be added to your bill.