



At Feather & Hide we like to use local suppliers for our ingredients, this not only keeps the carbon footprint low but uses local farmers & producers which in turn helps you, the customer, enjoy some of the best ingredients the area has to offer.

These are just some of them we use ...

Heddens of Woodtown

Michael and his family breed Devons popular Ruby Red cows which we use for all our beef cuts in the restaurant & farm shop. They age all our beef for a minimum of 28 days, which adds great flavour and texture to the meat. All our burgers are made from quality steak mince. We only add a little extra fat and salt to our burgers then flame grill them on our Open grill to add to the amazing flavour.

All our rare breed pork & lamb is also bred on the farm.

Heddens also grow a wide range of vegetables & fruits which we use in both our recipes and for our fresh produce in the farm shop.

Serene Skye fishing

Shaun & the crew have been supplying us with some amazing fresh lobsters, crabs & fish since we opened our first restaurant. Caught locally, then picked up from the quay in Appledore.

We can't get it any fresher.

Appledore mussels

Thanks to Shaun at Serene Skye we were introduced to Charlene at Appledore Mussels. These are most definitely some of the best mussels we've ever had. They are truly delicious.

Hawkridge Farmhouse Dairy

Supplying us with some amazing local cheeses and dairy produce which can be found on the menu.

Parkham Dairy

We use Parkham farm for all our cheddar in the restaurant & farm-shop. It is such a nutty flavour, it lends itself to a good cauliflower cheese or Welsh rarebit.

We regularly get fish & shellfish straight from the Quay in Appledore & then bring it back for the evening menu. Please ask about tonight's fish specials.

'Good food takes time, our food is cooked fresh to order. If you are in a rush please let us know'
'It is important that you inform us of any food allergies or intolerances when you or your guests order so we can accommodate you'

◆ **THANK YOU** ◆



To Start....

Classic Ceaser salad with garlic & Parmesan dressing,
garlic croutons & fresh anchovies. £5.00

Appledore Devon mussels cooked with either
"Sandford" apple & oak local cider & smoked pancetta
or
red Thai curry, coconut & lime £6.00

Smoked Chicken liver parfait with red onion marmalade & fig bread £6.00

Freshly made soup with warm cheese & chive scones £5.00

Hot tiger prawns with garlic, chili & herb butter with dipping breads. £7.00

FROM THE GRILL

Prime cuts of Devon Ruby Red, cooked on our Open grill.

All our grilled meats come with seasoned house fries, garlic & thyme roasted mushrooms, slow
cooked cherry tomatoes & buttermilk onion rings & either hollandaise or peppercorn sauce.

Cote De Boeuf (to share) £60.00

T bone steak £30.00

Rib Eye steak £25.00

Rump steak £18.00

½ roast Free Range chicken £14.00

Rosemary & lemon marinated lamb rump £20.00

Whole sea bass with lemon, herbs & garlic £16.00

F&H seasoned steak burger £14.00

Spiced lemon and herb squash burger £12.00 V

Our F&H burger is cooked medium and served in a toasted brioche bun, Hogs-bottom tomato
relish, Bloody Mary burger sauce, dill gherkin & salad with homemade slaw.

Classics

"Tribute" beer battered haddock & chips
with minted mushy peas & homemade tartar sauce £10.00

Hand raised Beef & Mena Dhu Cornish stout pie with
Fresh vegetables & rustic chips £10.00

◆ THANK YOU ◆



PIZZA

Our pizza dough is made with traditional Caputo Italian flour & olive oil for that great tasting dough then finished with homemade tomato sauce & fresh buffalo mozzarella & cooked on a stone base for the tasty crisp finish.

Margherita	£9.00 V
Pepperoni	£12.00
Tiger Prawns with chili, rocket & herbs	£12.00
Blanco Truffle and Parmesan	£12.00 V
Prosciutto, rocket, Parmesan	£12.00
Porcini with rocket & Parmesan	£12.00 V

PASTAS

All our pasta is made fresh & cooked to order.

Red pepper girasoli pasta filled with goats cheese with white wine & herb	£10.00 V
Freshly made fettuccini with fresh Appledore crab, toasted garlic, chili, lemon & herbs	£12.00 GF
Pappardelle pasta with slow cooked blade of beef & tomato ragu with fresh Parmesan & basil	£10.00 GF

DESSERTS

Sticky toffee pudding with sticky toffee sauce with vanilla bean ice cream	£5.00
Baked New York cheesecake with muddled berries	£5.00
Warm chocolate brownies with Bourbon crunch ice cream	£5.00 GF
Blackberry fool with homemade shortbread	£5.00 V
Rhubarb trifle with vanilla brülée custard & Chantilly cream	£5.00 GF N
Selection of local cheeses with fruits & chutneys with baked biscuits & breads.	£6.00
A selection of Archy & Ezzy's homemade Ice cream choose 3 balls	£4.00

Bourbon crunch, Vanilla custard cream, Toffee & apple crumble, mint choc chip, Banoffee sundae, fluffy unicorn, strawberry cheesecake.

◆ **THANK YOU** ◆



Sunday menu

Classic Ceaser salad with garlic & Parmesan dressing,
garlic croutons & fresh anchovies. £5.00

Appledore Devon mussels cooked with either
"Sandford" local apple & oak cider & smoked pancetta or
red Thai curry, coconut & lime £6.00

Smoked Chicken liver parfait with red onion marmalade & fig bread £6.00

Freshly made soup with warm cheese & chive scones £5.00

Hot tiger prawns with garlic, chili & herb butter with dipping breads. £7.00

Roasts

Roast sirloin of Ruby Red beef with Yorkshire pudding & gravy
(served pink) £14.00

Rare breed roast shoulder of pork with apple sauce
With gravy £12.00

Local Buckland Brewer honeyed gammon with Cumberland sauce £12.00

All our roasted come with roast potatoes, cauliflower cheese
& a selection of fresh vegetables.

"Tribute" beer battered haddock & chips
with minted mushy peas & homemade tartar sauce £10.00

F&H seasoned steak burger £14.00

Spiced lemon and herb squash burger £12.00 V

Our F&H burger is cooked medium and served in a toasted Brioche bun with, Hogs-bottom
tomato relish, Bloody Mary mayo, dill gherkin homemade slaw.

DESSERTS

A selection of Archy & Ezzy's homemade Ice cream choose 3 balls £4.00

Bourbon crunch, Vanilla custard cream, Toffee & apple crumble, mint choc chip,
Banoffee sundae, fluffy unicorn, strawberry cheesecake.

Sticky toffee pudding with sticky toffee sauce
with vanilla bean ice cream £5.00

Baked New York cheesecake with muddled berries £5.00

Warm chocolate brownies with vanilla bean ice cream £5.00

Blackberry foole with homemade shortbread £5.00

Rhubarb trifle with vanilla brûlée custard & Chantilly cream £5.00 GF N

Selection of local cheeses with fruits & chutneys
with baked biscuits & breads. £6.00

◆ **THANK YOU** ◆



Breakfast & Brunch

Eggs Benedict with poached eggs, local honey roast gammon on a toasted muffin with sauce Hollandaise. £6.00

Eggs Royale with poached eggs, Scottish smoked salmon On a toasted muffin with sauce Hollandaise. £7.00

Californian with smashed avocado, poached eggs, hummus & chili sauce On buckwheat sourdough £5.00

Fresh homemade waffles home cured bacon & maple syrup £5.00

Traditional English £12.00
Heddens farm pork sausage, home cured bacon, F&H homemade black pudding, flat mushrooms & tomatoes with Poached, fried or scrambled eggs

Scrambled free range eggs on buckwheat toast £4.00

Scottish smoked salmon & scrambled with free range scrambled egg on buckwheat toast £7.00

Fresh orange juice

Hot drinks
Cappuccino
Espresso
Flat white
Latte
Mocha

Breakfast tea
Flavoured teas

Hot chocolate

◆ **THANK YOU** ◆



Children's menu.

Firsts.

Cheesy garlic bread	£3.00 V
Diddy sausages & ketchup	£3.00
Carrot & cucumber sticks with hummus	£3.00 V

Seconds

Fresh white fish fingers, fries & peas	£6.00
Homemade burger with or without cheese With fries & veg sticks	£6.00
Spaghetti Bolognese with cheese	£6.00
Sausage & mash with vegetables	£6.00
Baked Mac & cheese	£6.00 V
Stone baked Margherita pizza	£6.00 V
Stone baked pepperoni pizza	£6.00

Thirds

A selection of Archy & Ezzy's homemade Ice cream choose 3 balls	£3.00
Bourbon crunch, Vanilla custard cream, Toffee & apple crumble, mint choc chip, Banoffee sundae, fluffy unicorn, strawberry cheesecake.	
Chocolate brownie sundae	£3.00
Ice cream sundaes	£3.00
Vanilla cheesecake	£3.00

◆ **THANK YOU** ◆



Afternoon tea menu

A selection of homemade afternoon sandwiches to include

Smoked salmon & cream cheese
Roast gammon & English mustard
Cheese & Branson pickle
Free range egg & cress

A selection of homemade individual afternoon tea cakes to include

Lemon drizzle cake
English trifle
Battenberg
Macaroon
Chocolate marquise

Freshly baked fruit & plain scones with clotted Devon cream & Clare's
homemade Devon jam.

Served with your choice of tea or coffee.

£20.00 per head

Add a glass of

Bolla Prosecco Spumante extra dry, Veneo, Italy

Or

Taittinger Brut Reserve, NV Champagne, France

Or

Bollinger Rosé Brut, Champagne, France

◆ **THANK YOU** ◆



Events sample menu

Starters

Local game & maple cured bacon terrine with Clare's carrot & ginger chutney & fig bread

Classic Ceaser salad with garlic & Parmesan dressing, garlic croutons & fresh anchovies

Freshly made soup with warm cheese & chive scones

Potted smoked mackerel with apple & horseradish with buckwheat sour dough

Hedden's 24 hour slow braised sticky beef, caramelized fennel mash, carrots, broccoli, red wine glaze

Slow Cooked shoulder of Hedden's Lamb, fricassee of broad beans, peas & french beans with mint dauphine potatoes, roasted heritage carrots

Pan fried sea-bream fillets, cherry tomato, basil & olive salsa, saffron potato pearls, spinach.

Roasted squash steak, pearl barley risotto, crumbled aged feta, pickled red onions

Sticky toffee pudding with sticky toffee sauce with vanilla bean ice cream

Baked New York cheesecake with muddled berries

Warm chocolate brownies with vanilla bean ice cream

Blackberry foole with homemade shortbread

A selection of Archy & Ezzy's homemade Ice cream choose 3 balls

Bourbon crunch, Vanilla custard cream, Toffee & apple crumble, mint choc chip, Banoffee sundae, fluffy unicorn, strawberry cheesecake.

◆ **THANK YOU** ◆



Starters Sharing boards

“Seaboard”

A selection of smoked & fresh fish with sauces & salads to include

Fresh Devon picked white crab with lemon mayo,

Smoked prawns in window ½ pint glasses with aioli dip

Crispy calamari with gherkin & cornichon mayo

London cured carved smoked salmon with caviar

“Farm Board”

Hand made pork, apple & onion sausage rolls, Scrumpy pork scotch eggs,

Sliced Devon charcuterie meats to include prosciutto, bresaola & coppa

Olives, capers, banadrrios & chutneys

“Mezze plates”

Selection of small bowls to include

humus with crisp breads & olive oil

Taramasalata with burnt toast

Feta & tomato skewers

Stuffed vine leaves

All the above served with Artisan breads including sour dough, focaccia & ciabatta with olive oil & balsamic & traditional sea salt butter

◆ **THANK YOU** ◆