



At Feather & Hide we like to use as many local suppliers as possible 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...

Hallwood Farm

Richard & Ruth are supplying the kitchen with some amazing Vegetables at the moment & from March some amazing Ruby red Devon beef & rare breed pork.

Hawkridge Farmhouse Dairy

Some amazing local cheeses on the menu one specific winner the Sharpham Savour, it has a creamy texture & slightly acidic, made from Jersey & goat milk.

M.C Kelly

Although a little further away they supply us with local meats from small independent farms.

Creedy Carver

The farm in Crediton have been rearing poultry since 1985. They use traditional farming techniques & cereal based diets for their poultry which helps promote a great tasting succulent meat.



Snacks

Deville whitebait with garlic mayo £3

Elton farm pork & caramelised onion roll with brown sauce £4

Cheese & chive scones with chilli jam & cream cheese £4

Starters

Hallwood farm vegetable salad with whipped Sharpam cheese & local honey £5 GF V

Potted local smoked trout, nutmeg butter & toasted breads £6

Homemade soup with freshly baked cheese & chive scone £5

Fowey Mussels with smoked bacon & Brooksy's local cider £6 / £12 large size with chips GF

Crispy duck salad with hoisin relish £6 / £12 large main course size

To follow

Chargrilled ruby red Devon Sirloin Steak, with chunky fries, onion rings, garlic & thyme mushrooms £21 GF

Creedy carver chicken, wild mushrooms, linguine pasta, spinach & herbs £14

Day boat caught beer battered fish & chip with mushy peas, homemade tartar sauce £12

Ginger, garlic & chilli stir fry chicken with noodles, greens & peanuts N £14

Curried cauliflower croquettes, korma sauce, spiced potato & spinach £12 V

Desserts £5 cheese £6

Warm chocolate brownie with vanilla milk Ice cream

Rhubarb & custard trifle

Sticky toffee pudding with black treacle sauce & vanilla ice cream

Selection of local cheese & oatcakes

GF-GLUTEN FREE

V- VEGETARIAN

N-NUTS



Sunday menu

Snacks

Deville whitebait with garlic mayo £3

Rare breed pork & caramelised onion roll with brown sauce £4

Cheese & chive scones with chilli jam & cream cheese £4 V

Hallwood farm vegetable salad with whipped Sharpam cheese & local honey £5 GF V

Potted local smoked trout, nutmeg butter & toasted breads £6

Homemade soup with freshly baked cheese & chive scone £5

Fowey Mussels with smoked bacon & Brooksy's local cider £6 / £12 large size with chips GF

Crispy duck salad with hoisin relish £6 / £12 large main course size

Roast Elston farm ruby red beef with Yorkshire puddings & gravy £13

Roast rare breed pork shoulder with apple sauce & gravy £12

Roast Creedy carver chicken with gravy £12

Fish of the day with white wine butter sauce £12 GF

Curried cauliflower croquettes, korma sauce, spiced potato & spinach £12 V N

All the above served with thyme & garlic roasties & fresh vegetables.

Desserts £5 cheese £6

Warm chocolate brownie with vanilla Ice cream & chocolate sauce

Rhubarb & custard trifle

Sticky toffee pudding with toffee sauce & whipped cream

Selection of local cheese & oatcakes

GF-GLUTEN FREE

V- VEGETARIAN

N-NUTS



MOTHERING SUNDAY 22nd March

Starters

Atlantic prawn & avocado salad with Bloody Mary mayo & baby gem £6 GF
Sharpham savour arancini with tomato & garlic dressing £5 V
London cure smoked salmon, horseradish cream & sour dough £7
Rare breed pork, pistachio & apple terrine with Cumberland sauce & potato salad £6 GF
Fresh home made soup with cheese & chive scones £5 V

Main course

Roast Elston farm ruby red beef with Yorkshire puddings & gravy £13
Roast rare breed pork shoulder with apple sauce & gravy £12
Honey roast local Gammon with oxford sauce £12 GF
Smoked haddock & salmon fish cakes with mushy peas & chunky tartar sauce £12
Curried cauliflower croquettes, korma sauce, spiced potato & spinach £12 V

Desserts £5 cheese £6

Lemon merengue tart with raspberry compote
Tiramisu GF
Double chocolate baked cheesecake with whites chocolate sauce
Local Devon cheese with savoury biscuits, fruit & celery

GF-GLUTEN FREE

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N-NUTS



Children's menu

Starters

Carrot & cucumber sticks with pitta breads & hummus

Garlic & cheese bread

Fresh homemade soup with cheese scone

Main course

Homemade burger with fries & beans

Creedy carver chicken macaroni cheese

Day boat fish finger sandwich with fries & peas

Tomato & basil pasta

Desserts

Mini chocolate brownie Sunday with chocolate sauce & ice cream

Strawberry's & cream with crushed meringues

Sticky toffee pudding with vanilla ice cream

2 course £7

3 course £9