

Feilden's Arms

PUB · DINING · ROOMS



The Feilden's Arms Menu

Nibbles	
Marinated Sicilian olives and Feta	3.50
Selection of freshly baked deli breads	3.50
mixed butters, olive oil and balsamic	
Smoky red pepper hummous	4.00
toasted flat bread and chilli oil	
Sea salt and garlic stone baked flat bread	4.50
Mediterranean roasted vegetable flat bread	5.00

Starters

Fresh soup of the day	5.00
warm roll and butter Fig & goats cheese salad	4.50
toasted pine nuts	1000
Ham hock terrine	6.00
picalilli and toasted sourdough	
Cracking black pudding	7.00
asparagus and a crispy egg	
King prawn with salt n pepper squid	7.00
Ophir gin aioli	
Heritage tomato salad	5.50
feta, olives and a balsamic glaze dressing	
Whole baked camembert (for 2 people sharing)	9.00
toasted ciabatta with truffle oil	
Brunch scotch egg	7.00
chef's brown sauce and a mixed leaf salad	
Cuckoo gin prawn cocktail	6.00
brown bread and butter	

At Home	
Salt & vinegar fish 'n' chips	12.00
mushy peas and tartare sauce Nanna Norm's cheese & onion pie	12.00
chunky chips, baked beans or vegetables	12.00
King prawn & chorizo linguine	13.00
lightly spiced tomato cream sauce	10 50
Pheasant Plucker pie our finest rare breed meat steak pie finished with Bowland a	13.50
chunky chips and fresh vegetables	10,
Feilden's burger	13.00
chargrilled 8oz rump steak burger, crispy bacon,	
Trotter Hill cheese, battered onion ring, chips and kaleslaw Chicken tikka kiev	12.50
chips and a spring salad	12.00
Dr. Pepper ribs	16.00
skinny fries and kaleslaw	12.00
Mellor fried chicken skinny fries and gravy	12.00
Orchard Thieves confit belly pork	12.50
wholegrain mustard mash, Apple puree,	
fresh vegetables and a cider jus	

Sides

Chips 3.50 • Skinny fries 3.50 • Sweet potato fries 4.50 **Creamed potatoes 3.50 • Halloumi fries 4.50** Seasonal greens 3.50 • Mixed leaf salad 3.50



From The Farm



Garlic flatcap mushroom, vine tomato, chips and onion rings.

Our Philosophy

Across all Imagine Inns pubs and horn, we pay special atrestaurants. tention to the provenance of the the Lakeland legend that is the Herdwick. produce and ingredients we use in all of our dishes. This philosophy is best demonstrated through our dedication to sourcing the finest local beef and meats.

Shorthorn Galloway herds; whilst our lamb comes from Our aim is to continue the tradition of taking local produce from farm to fork and to remain attached to nature and the supply chain. This allows us to choose only the finest meats from only the best farms.

With the help of HC Aireys, The Feilden's We're proud of all of our meat and the fla-Arms Team source their own rare breed meat from herds and flocks from across Lancashire and Cumbria. Our beef comes local Dexter, Long-

vours that we are able to serve you. We're sure that you'll appreciate the difference.



Ribeye Steak 8oz	21.00
32 day aged, grass fed Ribeye.	
Fillet	26.00
32 day aged, grass fed Fillet.	
Sirloin	18.00
32 day aged, grass fed Sirloin.	
Sauces	2.00ea
Peppercorn, Diane, Blacksticks Blue, Trotter Hill	

Daily Catch

Oven roasted cod Ioin	13.50
bombay potatoes, mixed greens and a curried cream sauce	
Pan fried sea bream fillet	13.00
sautéed potatoes, samphire, lemon and prawn cream sauce	

Daily sandwiches and express lunch.

Served daily 12 - 5pm Choice of White Chia Seed, Honey & Spelt Brown, Ciabatta served with a salad garnish & coleslaw

Chargrilled steak and caramelised onion	7.50
ciabatta	
Giant hot dog	6.50
brioche bun with crispy onions and kaleslaw	
Classic prawn marie-rose	6.50
brown chia seed bread	
Pastrami	7.00
choice of bread with gherkin and American mustard	
Grilled Mediterranean vegetable and halloumi GYRO	6.00
skinny fries	
Tuna melt	7.00
ciabatta	
Salt and vinegar fish finger sandwich	7.00
Mellor fried chicken GYRO	7.50
ranch sauce and salad	
Add	

Fries 2.00 • Sweet Potato Fries 3.00 • Chips 2.00

