



**THE
FEATHERS**
HOLT

2 courses £27 | 3 courses £32

STARTERS

Seasonal Soup of the Day, *Toasted Sourdough* **VG GFA**

Crispy Squid, *Sweet Chilli Coriander, Lime, Pickled Cucumber, Ginger, Shallots*

Breaded Whitebait, *lemon aioli, mix salad leaves, Pickled Cucumber*

Burrata, *Heritage Tomatoes, Basil salad* **GF**

ROASTS

28 Day Dry Aged Hereford Beef

Roast Suffolk Chicken

Mushroom Wellington **VG**

All Roasts Served with Roast Potatoes, Glazed Carrots, Seasonal Vegetables, Yorkshire & Gravy

Cauliflower Cheese **£5** *2 Yorkshire Puddings & Gravy* **£1.50** *Roast Potatoes* **£4.50**

MAINS

Pan Fried Chalk Stream Trout, *Heritage Tomato & Roasted Beetroot Salad* **GF**

Beer Battered Haddock, *Triple Cooked Chips, Minted Crushed Peas, Tartare* **DF**

SIDES

Triple Cooked Chips | Buttered Market Greens | Garden Leaf Salad **£5**

Dirty Posh Chips or Fries, *Peppercorn Sauce, Parmesan, Truffle Oil* **£6**

Desserts

Chocolate Brownie *Vanilla ice Cream & Chocolate Sauce*

Sticky Toffee Pudding, *Black Treacle Butterscotch, Vanilla Ice Cream* **GF**

Salted Caramel Tart, *Vanilla Ice Cream*

Selection of Ice Creams & Sorbets **GF VGA**

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | GFA Gluten Free Available

Please let a team member know of any allergies or dietary requests. Share your visit on social using #chestnutchatter

to be in with a chance of winning a night's stay at one of our Chestnut inns.

please note a discretionary 10% service charge will apply