



**THE
FEATHERS**
HOLT

THURSDAY STEAK NIGHT

All our beef is rare breed 45 day dry aged from our friends at Swannington Farm. Choose your Cut, Side, Sauce & Pudding with a glass of house red wine on us.

Bavette 8Oz £22.50 / Bone in Sirloin for 2 people 10oz £60

Bone Marrow Brisket Steak Hache £18

SIDES

Triple Cooked Chips / Fries / Tender Stem Broccoli / Market

Greens Blakeney Leaf & Shallot Salad

SAUCES

Peppercorn / CDP Butter / Aioli / English Mustard

PUDDING

Sticky Toffee Pudding, Vanilla Ice Cream

‘Milky Bar’, Salted Caramel, Pistachio, Coffee Ice Cream

Selection of Dann’s Ice Cream

V Vegetarian **VG Vegan** **GF Gluten Free** **DF Dairy Free**

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.