



**THE
FEATHERS**
HOLT

LUNCH MENU

STARTERS

- Norfolk Peer Potato, Leek & Watercress Veloute, Creme Fraiche & Chive £7.5 V
- 'Brawn' Terrine, Feathers Best Beer 'Mustard', Pork Quaver, Toasted Sourdough £8.5 DF
- Staithe Smokehouse Smoked Salmon 'Taramasalata' Radish, Burnt Lemon, Chive, Brioche £9
- Fielding Cottage Goats Cheese Pannacotta, Cured Heirloom Tomato, Basil & Black Olive Oil £9 V GF
- BBQ'd Tenderstem, Whipped Soya, Smoked Cashew Hummus, Garden Herbs £9/17 VG
- Cromer Crab, Norfolk Peer Potato Salad, Lemon & Dill Aioli, Sourdough £10

SANDWICHES

- The Feathers Club, Char-grilled Chicken, Bacon, Tomato, Roasted Garlic Aioli, Gem Lettuce, Fries £11
- Staithe Smokehouse Salmon Wholegrain Bagel, Pickled Cucumber, Dill & Lemon Cream Cheese, Cress, Fries £11
- Grilled Red Pepper, Goats Cheese, Baby Spinach, Smoked Tomato Relish, Fries £10.5

MAIN COURSES

- Swannington Bavette Steak, Beef Fat 'Chips', Brown Butter Hollandaise, Blakeney Leaf & Shallot Salad £22 GF
- Maple cured Gammon Ribeye, Duck Egg, BBQ'd Pineapple & Chillli Ketchup, Triple Cooked Chips £18 GF
- Market Seafood, Parmesan & Chive Gratin, Leek, Fennel, White Wine £17
- Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare £17
- Swannington Bone Marrow Brisket Burger, Burger Cheese, Smoked Tomato Relish, Pickles, Fries £16
- Sweet Potato Gnocchi, Broccoli, Charred Leek, Capers, Pumpkin Seed £16 V
- BBQ'd Anise Carrots, freekeh, kale, orange, carrot top 'pistou' £8/£15 VG

SIDES £4.5

- Triple Cooked Chips/Fries/Tender stem Broccoli, Hazelnut & Lemon/Buttered Market Greens
- Anise & Orange Glazed Carrots/Blakeney Leaf & Shallot Salad

PUDDING

- Roasted Strawberry Parfait, Vanilla Clotted Cream, Black Pepper Meringue £9
- Sticky Toffee Pudding, Black Treacle Butterscotch, Vanilla Ice Cream £8
- Coconut Rice Pudding, BBQ'd Pineapple, Malibu & Lime
- 'Milky Bar', Salted Caramel, Pistachio, Coffee Ice Cream £9
- Norfolk Dapple, Binham Blue, Baron Bigod, Grape Chutney, Fruit Bread, Oatcakes £12
- Selection of Dann's Ice Cream £3 per scoop

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

Please let a team member know of any allergies or dietary requests

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