



**THE
FEATHERS**
HOLT

NORFOLK RESTAURANT WEEK MENU

2 course £23 / 3 courses £29

STARTERS

Celeriac Soup, Truffle, Toasted Sourdough VG GFA

Norfolk Dapple Rarebit, Piccalilli, Autumn Leaves

Binham Blue, Pear & Endive Salad, Walnuts, buttermilk dressing GF

MAIN COURSES

**Brancaster Mussels, Barsham Eastern Gold Ale, Smoked Bacon, Shallots, Sourdough
GFA**

Baked Vegan Feta, Aubergine, Tomato, Fregola Pasta, Basil Pesto VG

Dexter Wagyu Cross Brisket, Mash, Pickled red cabbage GF

PUDDINGS

Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream

Houghton Hall Damson Bakewell Tart, Creme Fraiche

Saffron Dairy Ice Cream Selection

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free

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

Please note a discretionary 10% service charge will apply.

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.