



**THE
FEATHERS**
HOLT

**DINNER, BED & BREAKFAST
SET MENU**

STARTERS

Celeriac & Lovage Soup, *Sourdough & Butter* **VG GFA**

Salt & Pepper Squid, *Lemon Aioli* **DF**

Binham Blue Cheese Salad, *Endive, Pear, Pumpkin Seed & Buttermilk Dressing* **GF V**

Crispy Whitebait, *Tartar Sauce, Lemon*

Pugliese Burrata, *Roasted Squash, Sage Pesto, Truffle Honey Granola* **GFA**

MAINS

Pan-Roasted Cod, *Puy Lentils, Spinach, Parsley, Capers Sauce* **GFA Supplement £4**

Barsham Beer Battered Haddock, *Triple Cooked Chips, Mushy Peas, Tartare* **DF**

Hereford Rump Steak, *Fries, Garden Salad & Peppercorn Sauce* **GF Supplement £4**

Roast Suffolk Chicken, *Mash, Chestnut Mushroom & Tarragon Sauce* **GF**

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

The American Burger, *Tennessee Brioche Bun, Applewood Cheese, Smoked Bacon & Onion Marmalade,*

Burger Sauce, Pickles, Tomato, Fries & Slaw **GFA**

PUDDINGS

Salted Caramel Chocolate Tart, *Crème Fraîche*

Poached Autumn Fruits, *Blackcurrant Sorbet, Shortbread* **GFA VGA**

Sticky Toffee Pudding, *Vanilla Ice Cream* **VG**

Norfolk Dapple, Binham Blue, Baron Bigod, *Chutney, Crackers* **GFA Supplement £4**

Affogato, *Espresso Vanilla Ice Cream*

This is a residents only set menu. Your dinner allocation is for 2 courses, to upgrade to 3 courses will be an additional £7.

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