

Light Bites



Chef's Freshly Made Soup of the Day with French Bread & Salted Butter

5.50

Homemade Sesame Prawn Toast, served with Salad Garnish and Sweet Chilli Dipping Sauce

8.00

Portobello Mushroom filled with Herbed Tomato Concassé, toasted with Brie & served with Rocket Leaves

7.00

Chicken Liver Parfait, Caramelised Red Onion Chutney, Dressed Salad & French Bread

7.95

Mains



Prime Grilled Sirloin Steak with Cherry Tomatoes, Mushroom, Chips & Peas

21.00

Chef's Yellow Thai Curry with chicken and potatoes served with rice timbale

13.25

Medallions of Pork Tenderloin, pan fried with Leeks in Stilton Sauce, Fresh Vegetables & Garlic Sauté Potatoes

14.50

Prosciutto wrapped Chicken Breast with slow roasted Cherry Tomato Sauce on Basil Parpadelle with shaved Parmesan

14.50

Pan Seared Salmon Supreme on Dry-Cured Bacon & Spinach Colcannon with Green Beans & Wholegrain Mustard Sauce

14.50

Prawn and Baby Gem Salad, Marie-Rose Sauce, Multigrain Bread & Butter

8.00

Deep Fried Whitebait, served with Mayonnaise, Lemon Wedges & Granary Bread & Butter

7.00

Feathers Classics



Famous Feathers Mixed Grill with Gammon, Sirloin, Sausage and Lamb cutlet served with Juicy Cherry Tomatoes, Field Mushroom, Chips & Peas

18.00

Beer Battered Haddock Fillet served with Chips, Mushy Peas & Tartare Sauce

15.00

Homemade Angus Beef Burger in a toasted bun with Dry Cured Bacon, Mature Cheddar, Tomato & Red Onion Salad with a side of Chips and Relish

14.00

Homemade Fish Pie topped with Creamy Mash & Cheese with a side of Buttered Vegetables & Potatoes

14.50

Norfolk Sausages served with Red Onion Gravy, Mash & Peas

13.50

Homemade Beef Lasagne with Garlic Bread and Salad

14.50



Sides



Chips	4.00
Cheesy Chips	4.25
Garlic Bread	4.00
Stilton Sauce, Peppercorn Sauce, Diane Sauce	3.50

Sandwiches



With a choice of granary or white bread. All served with a side of crisps and coleslaw

Local Cromer Crab <small>Subject to availability</small>	8.50
Home Cooked Topside of Beef with English Mustard	6.50
Mature Cheddar Cheese, Pickle, Leaves & Mayonnaise	6.25
Fresh Hen's Egg Mayonnaise	6.25
Home Sliced Ham, Tomato & Honey-Mustard Mayonnaise	6.50
Tuna with Lemon Mayonnaise, Cucumber and Rocket	6.50
Greenland Prawn, Marie-Rose & Rocket	8.50
Home Cooked Turkey with Cranberry Sauce	6.50

Desserts



Selection of Desserts	6.95
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Jacket Potatoes



Choose from a selection of Mature Cheddar, Tuna and Lemon Mayonnaise or Baked Beans	8.00
Prawn and Marie Rose Sauce	9.50

Panini's



All served with a salad garnish	
Tuna and Cheddar Melt	8.75
Home Sliced Ham and Mature Cheddar Cheese	8.75
Brie and Cranberry	8.75
Norfolk Sausage and Onion	8.75

Children's Menu



Minute Steak served with Chips and Peas	10.00
Home Battered Fish Fingers with Chips & Peas	7.50
Norfolk Sausages with Mash, Peas & Gravy	7.00
Chicken Breast Nuggets with Chips & Beans	8.00
Fresh Pasta with Ham and Cheese Cream Sauce	7.25

SEE OUR BLACKBOARD FOR OUR CHEF'S SELECTION OF DAILY SPECIALS



Seasonal Specials



Rosemary and garlic lamb cutlets, roasted baby potatoes, green beans, roast cherry tomatoes & a lamb jus

16.50

Feather's steak stroganoff with portobello mushrooms, smoked paprika and sour cream, rice timbale

21.00

Chef's creamy chicken and mushroom pie with white wine and tarragon sauce, mash and buttered greens

14.50

Pan fried seabass on chorizo, potato and tomato ragu, buttered broccoli and green beans

14.50

Pork fillet schnitzel on chive mash with sauté spinach, kale and a Béarnaise sauce

14.50

Fresh egg tagliatelle with crayfish and mange tout in a white wine cream sauce, served with garlic bread

14.50

Steak and Wine Special



Every Tuesday from 6.00pm

2 x Prime Grilled Rump Steaks (10oz Approx.), served with Grilled Tomato, Mushrooms, Chips, Peas and Homemade Onion Rings.

To Include a Bottle of Wine per Couple. Booking Advisable

37.50

Thai Evening



Every Wednesday from 6.00pm - 9.00pm

Sample our delicious authentic Thai menu, prepared by our experienced Thai Chef. Booking Advisable

14.50

Curry Night



Every Thursday from 6.00pm - 9.00pm

Choose from a selection of curry dishes which are all served with Pilau Rice, homemade Onion Bhaaji and Naan Bread.

To Include a Pint of Beer or a Glass of Wine. Booking Advisable

**From
14.95**

Vegan and Vegetarian



Falafel salad with avocado, pickles and smoked hummus served with a beetroot and chia tortilla (vegan)	£13.50
Creamy garlic pasta, with Cajun roasted cauliflower, toasted with vegan cheese (vegan)	£12.50
Red rice and quinoa stuffed pepper with red pepper sauce served with a dressed green salad (vegan)	£12.75
Mixed seed and lentil burger topped with cheese, lettuce, tomato, red onion, served with fries and relish (vegan)	£13.50
Spinach and mushroom risotto with a stilton crumb served with a dressed green salad	£13.00
Penang vegetable curry with coconut milk, roasted cashews and basmati rice (vegan)	£13.00
Portobello mushroom, grilled and served with peppercorn sauce served with grilled tomato, chips and peas (vegan)	£12.95



Sandwiches

With a choice of granary or white bread. All served with a side of crisps and coleslaw

Local Cromer Crab **8.25**

Home Cooked Topside of Beef with English Mustard **6.25**

Mature Cheddar Cheese, Pickle, Leaves & Mayonnaise



Fresh Hen's Egg Mayonnaise **6.00**

Home Sliced Ham, Tomato & Honey-Mustard Mayonnaise **6.25**

Tuna with Lemon Mayonnaise, Cucumber and Rocket **6.25**

Greenland Prawn, Marie-Rose & Rocket **8.25**

Home Cooked Turkey with Cranberry Sauce **6.25**

Panini's



All served with a salad garnish

Tuna and Cheddar Melt **8.25**

Home Sliced Ham and Mature Cheddar Cheese **8.50**

Brie and Cranberry **8.50**

Norfolk Sausage and Onion **8.50**

