



**THE
FEATHERS**
HOLT

2 / 3 Courses - 27/34

STARTERS

Norfolk Peer Potato, Leek & Watercress Veloute, creme fraiche, chive v
'Brawn' Terrine, Feathers Best Beer 'Mustard', pork quaver, toasted Sourdough
Staithe Smokehouse Smoked Salmon 'Taramasalata', radish, burnt lemon, brioche
BBQ Tenderstem Broccoli, whipped soya, smoked cashew hummus, garden herbs vG

MAINS

Roast Swannington Dry Aged Rump of Beef or Pork Loin On The Bone or Chicken Supreme
All Roasts Served with Beef Dripping Roast Potatoes, Glazed Carrots, Seasonal Vegetables, Yorkshires & Gravy

'Bubble & Squeak', Potato Cake & BBQ'd Hispi Cabbage, Veg Gravy v

Grilled Plaice, brown shrimp, Norfolk asparagus, foraged samphire, nori, hazelnut

Beer Battered Haddock, triple cooked chips, mushy peas, tartare

Swannington Bone Marrow Brisket Burger, burger cheese, smoked tomato relish, pickle, fries

BBQ'd Anise Carrots, freekeh, kale, orange, carrot top 'pistou' vG

Sweet Potato Gnocchi, Broccoli, Charred Leek, Capers, Pumpkin Seed v

SIDES £4.5 Supplement

Triple Cooked Chips/Fries/Buttered Market Greens /Anise & Orange Glazed Carrots/Blakeney Leaf Salad

PUDDINGS

Roasted Strawberry Parfait, Vanilla Clotted Cream, Black Pepper Meringue

Sticky Toffee Pudding, Black Treacle Butterscotch, Vanilla Ice Cream

'**Milky Bar**', Salted Caramel, Pistachio, Coffee Ice Cream

Norfolk Dapple, Binham Blue, Baron Bigod, Grape Chutney, Fruit Bread, Oatcakes £4

Supplement

Selection of Dan's Ice Creams & Sorbets

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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