



## THE FEATHERS

HOLT

### STARTERS

- Seasonal Soup of The Day, Sourdough & Butter £8.00 VG**
- Char-grilled Butterflied Mackerel , Horseradish Buttermilk, Parsley Oil £9.75**
- Salt & Pepper Squid, Chill, Lime & Coriander Dipping Sauce £8.5 DF**
- Smoked Salmon Carpaccio, Caper, Radish, Dill, Pink Peppercorn Citrus Dressing, Sourdough £9**
- BBQ Kohlrabi, Soya Emulsion, Cashew, Grains & Coriander Pistou £9/16 VG**
- Whipped Burrata, Heritage Beetroots, Toasted Granola, Rye Crisps £9**
- Chicken Caesar, Gem lettuce, Parmesan, Anchovies £9.5/15.5 GFA**

### MAINS

- Puy Lentil Hotpot, Jerusalem Artichokes, Shiitake Mushrooms, Kale Pesto £16 VG**
- Chalk Stream Trout, Saffron Potatoes, Leeks, Pea Fricassee £23 GF**
- Vegetable Gnocchi, Grilled Vegetables, Spilt Herb Cream, Curried Grandola £18.00 VG**
- Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare £17 DF**
- Hereford Bone Marrow Brisket Burger, Cheddar Cheese, Smoked Tomato Relish, Pickle, Fries £16**
- Black Angus Flat Iron Steak, Chips, Bearnaise Sauce, Blakeney Leaf & Shallot Salad £24 GF**
- Thetford Forest Black Pig Gammon Ribeye, Fried Egg, BBQ'd Pineapple & Chilli Ketchup, Chips £19 GF DF**

### SIDES £4.5

- Triple Cooked Chips/Fries/Buttered Market Greens /Garden Leaf Salad £4.50**
- Dirty Posh Chips, Truffle Oil, Peppercorn Sauce & Parmesan £6**

### PUDDINGS

- Chocolate Delice, Brandy Snap, Honeycomb, Salted Caramel Ice Cream £9 GF**
- Sticky Toffee Pudding, Black Treacle Butterscotch, Vanilla Ice Cream £8**
- Apple & Rhubarb Crumble , Vanilla Custard £8**
- Vanilla Crème Bruleè, Shortbreads, Raspberry Sorbet £9.50 GFA**
- Norfolk Dapple, Binham Blue, Baron Bigod, Grape Chutney, Fruit Bread, Oatcakes £12 GFA**
- Selection of Dann's Ice Cream £3 per scoop GF**

**V Vegetarian VG Vegan GF Gluten Free DF Dairy Free**

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 *a* of winning a night's stay at one of our Chestnut inns.