



**THE
FEATHERS**
HOLT

DINNER

Sourdough Bread & Butter V £4/ Olives £4 VG

STARTERS

Roasted Pumpkin Soup, Truffle Oil, Pumpkin Seeds, Toasted Sourdough £7.5 VG

Game Terrine, Shallot Relish, Feathers Best Beer 'Mustard', 'Game Chips' £8.5 DF

Salt Baked Beetroot, Whipped Horseradish Soya, Pickled Baby Beets, Candied Walnuts, Herbs £9/16 VG GF

Smoked Salmon Taramasalata, Burnt Lemon, Pickled Cucumber, Brioche £9

Salt & Pepper Squid, Chill, Lime & Coriander Dipping Sauce £8 DF

MAIN COURSES

Market Seafood Fish Pie, Norfolk Dapple, Buttered Greens £18 GF

Tempura King Oyster Mushroom, Smoked Aubergine, Sesame Quinoa, Soy & Miso Dressing £18 VG GF

Houghton Estate Sika Deer Hot Pot, Dumplings, Braised Roots & Kale £20

Maple Cured Gammon Ribeye, Duck Egg, BBQ'd Pineapple & Chilli Ketchup, Triple Cooked Chips £18 GF DF

Ghost Ship Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare £17 DF

Swannington Bone Marrow Brisket Burger, Burger Cheese, Smoked Tomato Relish, Pickles, Fries £16

Cauliflower Cheese Steak, Baron Bigod Fondue, Fried Brioche, Almond & Truffle £18 V

Swannington Pork Belly, Sauteed New Potatoes, Seasonal Veg & Jus £15

SIDES £4.5

Triple Cooked Chips / Fries / Buttered Market Greens / Blakeney Leaf & Shallot Salad GFV

PUDDINGS

70% Dark Chocolate Pot, Salted Caramel, Honeycombe £9 GF

Sticky Toffee Pudding, Black Treacle Butterscotch, Vanilla Ice Cream £8

Winter Berry Crumble, Vanilla Custard £8

Norfolk Dapple, Binham Blue, Baron Bigod, Grape Chutney, Fruit Bread, Oatcakes £12 GF

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

Please note a discretionary 10% service charge will apply.

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