



**THE
FEATHERS**
HOLT

NORFOLK RESTAURANT WEEK MENU

2 course £23 / 3 courses £29

STARTERS

Roasted Celeriac Soup, *Apple & Truffle, Toasted Sourdough*
Local Game Terrine, *Shallot Relish, Feathers Best Beer 'Mustard'*
Brancaster Mussels Mariniere, *Sourdough & Butter*

MAIN COURSES

Market Seafood Fish Pie, *Norfolk Dapple, Buttered Greens*
Tempura King Oyster Mushroom, *Smoked Aubergine, Sesame Quinoa, Soy & Miso Dressing*
Norfolk Venison & Oxtail Stew, *Dumplings, Braised Roots & Kale*

PUDDINGS

70% Dark Chocolate Pot, *Salted Caramel, Honeycombe*
Sticky Toffee Pudding, *Black Treacle Butterscotch, Vanilla Ice Cream*
Apple Blackberry Crumble, *Vanilla Custard*

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.

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.