



THE
FEATHERS
HOLT

LUNCH

Sourdough & Butter **£4**/ Olives **£4** **VG**

STARTERS

Roasted Celeriac Soup, Apple & Truffle, 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**

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

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

SANDWICHES

Coronation Chicken, Pickled Onion, Apricot & Almond, Curried Aioli, Gem Lettuce, Fries **£11**

Staithe Smokehouse Salmon Bagel, Pickled Cucumber, Dill & Lemon Cream Cheese, Fries **£11**

Field Mushroom, Binham Blue 'Mayo', Mushroom Ketchup, Rocket, Fries **£10.5** **V**

MAIN COURSES

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

Breaded King Oyster Mushroom, Smoked Aubergine, Sesame Quinoa, Soy & Miso Dressing **£18** **VG**

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

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

Ghost Ship Beer Battered Haddock, Triple Cooked Chips, Garden 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 Sirloin Steak, Chips, Peppercorn Sauce, Blakeney Leaf & Shallot Salad **£29** **GF**

SIDES **£4.5**

Triple Cooked Chips / Fries / Buttered Market Greens / Eves Hill Leaf & Shallot Salad/Norfolk Peer New Potatoes

PUDDINGS

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

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

Apple Blackberry Crumble, Vanilla Custard **£8** **GF**

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

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