



**THE
FEATHERS**
HOLT

DINNER, BED & BREAKFAST SET MENU

WHILE YOU DECIDE

Sapling Climate Positive Gin, *Fever Tree Tonic* £7.65

Mulled Wine £6 / **Flint Vineyard Charmat**, *Sparkling Rose* £9.85

STARTERS

Seasonal Soup of the Day, *Sourdough* VG

Smoked Mackerel Rillettes, *Horseradish, Creme Fraiche, Beets, Rye* GFA

Crispy Squid, *Sweet Chilli Coriander, Lime, Pickled Cucumber, Ginger, Shallots* GFA

Binham Blue Cheese Salad, *Endive, Pear, Pumpkin Seed, Buttermilk Dressing* GF V

Pugliese Burrata, *Roasted Squash, Sage Pesto, Truffle Honey Granola* GFA

MAINS

Brancaster Mussel, *Saffron, Potato, Lemon & Dill Chowder* GF

Butternut Squash & Wild Mushroom Ragù, *Vegan Feta, Bean, Fried Sprouts* VG

Barsham Beer Battered Haddock, *Triple Cooked Chips, Mushy Peas, Tartare* DF

Roast Norfolk Hen Pheasant, *Mash, Chestnut Mushroom & Tarragon Sauce* GF

The American Beef Burger, *Tennessee Brioche Bun, Applewood Cheese, Smoked Bacon & Onion Marmalade, Burger Sauce, Pickles, Tomato, Fries, Slaw*

MAINS

Orange & Vanilla Creme Brulee, *Ginger Bread*

Dark Chocolate Delice, *Pistachio, Yoghurt Sorbet* N

Sticky Toffee Pudding, *Vanilla Ice Cream*

Affogato, *Espresso Shot, Vanilla Ice Cream* VGA GF

Selection of Ice Creams & Sorbets GF VGA

Please talk to a member of our team to upgrade to 3 courses.

V Vegetarian | VG Vegan | GF Gluten Free | DF Dairy Free | GFA Gluten Free Available

please note a discretionary 10% service charge will apply