



THE FEATHERS

HOLT

WHILE YOU DECIDE

Sapling Climate Positive Gin, Fever Tree Tonic £7.65

Flint Vineyard Charmat, Sparkling Rose £9.85

SNACKS

Sourdough Bread £4 VGA GFA | Olives £4.5 VG | Hummus & Pitta £6 VG |

Whitebait, Tartar Sauce £6 | Sausage Roll, Piccalilli £5

Feathers Coastal Fish Platter - £26 for 2 Guests GFA DFA

Cromer Smoked Salmon, Smoked Crevettes, Prawn Cocktail, Pickled Cockles, Lemon & Dill Aioli, Sourdough

STARTERS

Seasonal Soup of the Day, Flat Bread £8.5 VG

Smoked Mackerel Rillettes, Horseradish, Creme Fraiche, Beets, Rye £9.5 GFA

Crispy Squid, Sweet Chilli Coriander, Lime, Pickled Cucumber, Ginger, Shallots £9.5 GFA

Binham Blue Cheese Salad, Endive, Pear, Pumpkin Seed, Buttermilk Dressing £10/£17 GF V

Pugliese Burrata, Roasted Squash, Sage Pesto, Truffle Honey Granola £10 GFA

Tiger Prawn Cocktail, Avocado, Marie Rose Sauce £12

ROASTS

28 Day Dry Aged Hereford Beef £22

Colne Valley Lamb Shoulder £24

Roast Suffolk Chicken £22

Seasonal Root Vegetable Vegetable Bake £16.5 VG

All Roasts Served with Roast Potatoes, Glazed Carrots, Seasonal Vegetables, Yorkshire & Gravy

Cauliflower Cheese £5 / 2 Yorkshire Puddings & Gravy £1.50 / Roast Potatoes £4.50

Host a Roast for Tables of 4 & Above Pre-order Required By Friday Midday

Sharing joints for the table, We provide the carving kit, 'Host Your Roast' with none of the stress or washing up!

Please ask a team member for more details. (£5.00 supplement)

MAINS

Dressed Cromer Crab, Blakeney Leaves, Potato Salad, Tarragon Aioli £24 GF

Confit Gressingham Duck, Puy Lentils, Spinach, Smoked Bacon £26 DFA

Barsham Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare £18.5 DF

The American Beef Burger, Tennessee Brioche Bun, Applewood Cheese, Smoked Bacon & Onion

Marmalade, Burger Sauce, Pickles, Tomato, Fries, Slaw £19.5

SIDES

Triple Cooked Chips | Fries | Mash | Buttered Market Greens | Garden Leaf Salad £4.5

Dirty Posh Chips or Fries, Peppercorn Sauce, Parmesan, Truffle Oil £6

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

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

please note a discretionary 10% service charge will apply