
the feathers

THREE COURSE SET MENU

STARTERS

Chefs Freshly Made Soup Of The Day served with fresh Bread & salted Butter

Smoked Mackerel Pate served with toasted Sourdough & Beetroot Pickle

Norfolk Chipolatas with Grain Mustard & Honey Glaze

Vegan Broccoli Tempura, Ponzu dipping sauce

MAINS

Dry Cured Bacon Steak, brace of Hen Eggs, Chunky Chips & crushed Garden Peas

Pan Roasted Fillet Of Hake, Beans, Chorizo & Vegetable Cassoulet, Basil Pesto dressing

Feathers Ale Braised Beef, Horseradish Mash & Honey Glazed Root Vegetables

Turmeric Roasted Cauliflower, vegan Penne with Coconut Milk sauce & Vegan Cheese

DESSERTS

A Selection of Desserts

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requests

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