



THE
FEATHERS
HOLT

STARTERS

- Seasonal Soup of The Day, Sourdough £8 VG GFA**
Salt & Pepper Squid, Chill, Lime & Coriander Dipping Sauce £9.75 DF
Sheringham Smoked Salmon Carpaccio, Caper, Radish, Dill, Pink Peppercorn Citrus Dressing, Sourdough £9
Whipped Burrata, Heritage Beetroots, Toasted Granola, Rye Crisps £9

MAINS

- 28 Day Dry Aged Hereford Beef Rump £22**
Gloucester Old Spot Pork Belly £20
Suffolk Roast Chicken £20
Artichoke and Mushroom Wellington £18

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

Host a Roast for Tables of 4 & Above Preorder Required By Friday Midday
Order A Sharing Roast Joint For The Table, We'll Supply The Carving Equipment & Chef Gear, Allowing The Head of Your Table To 'Host Your Roast' With None Of The Stress, Or Washing Up.
Please ask a team member for more details. (£5.00 supplement)

- Puy Lentil Hotpot, Jerusalem Artichokes, Shiitake Mushrooms, Kale Pesto £16 V**
Chalk Stream Trout, Saffron Potatoes, Leeks, Pea Fricassee £23 GF
Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare £17 DF
Hereford Bone Marrow Burger, Cheddar Cheese, Smoked Tomato Relish, Pickle, Fries £17

SIDES £4.5

Triple Cooked Chips/Fries/Buttered Market Greens /Cauliflower Cheese/Garden Salad

PUDDINGS

- Sticky Toffee Pudding, Black Treacle Butterscotch, Vanilla Ice Cream £8**
Apple & Rhubarb Crumble , Vanilla Custard £8.5
Vanilla Crème Bruleè £8.5 GFA
Norfolk Dapple, Binham Blue, Baron Bigod, Grape Chutney, Fruit Bread, Sourdough £12 GFA
Selection of Ice Cream & Sorbets £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

Share your visit on social using #chestnut chatter to be in with a chance of winning a night's stay at one of our Chestnut inns.