



**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

STARTERS

Seasonal Soup of the Day, Flat Bread £8.5 VG

Smoked Mackerel Rillettes, Horseradish, Cucumber, Dill, 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

SHARING BOARDS

Ploughmans - £19 for 2 Guests GFA DFA

Sausage Roll, Norfolk Dapple Cheese, Piccalilli, East Anglian Ham, Pickled Onion, Toasted Sourdough

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

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

Vegan Mezze- £18 for 2 Guests VG

Hummus, Olives, Roasted Squash, Feta, Endive, Pear & Pumpkin Seeds, Grilled Pitta

MAINS

Brancaster Mussel Chowder, Saffron, Potato, Lemon & Dill £18.5 GF

Confit Gressingham Duck, Puy Lentil Cassoulet £19 DFA

Butternut Squash & Wild Mushroom Ragù, Vegan Feta, Bean, Fried Sprouts £18.5 VG

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

8oz Hereford Rump Steak, Fries, Garden Salad, Peppercorn Sauce £26 GF

Roast Norfolk Hen Pheasant, Mash, Chestnut Mushroom & Tarragon Sauce £19.5 GF

The American Beef Burger, 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 note a discretionary 10% service charge will apply