



THE FEATHERS

HOLT

NORFOLK RESTAURANT WEEK MENU

2 course £23 / 3 courses £29

STARTERS

Roasted Celeriac Soup, Apple & Truffle, Toasted Sourdough
Local Game Terrine, Shallot Relish, Feathers Best Beer 'Mustard',
Brancaster Mussels, Chill, Lime & Coriander

MAIN COURSES

Market Seafood Fish Pie, Norfolk Dapple, Buttered Greens
Breaded King Oyster Mushroom, Smoked Aubergine, Sesame Quinoa,
Soy & Miso Dressing
Norfolk Venison & Oxtail Stew , Dumplings, Braised Roots & Kale

PUDDINGS

70% Dark Chocolate Pot, Salted Caramel, Honeycombe
Sticky Toffee Pudding, Black Treacle Butterscotch, Vanilla Ice Cream
Apple Blackberry Crumble , Vanilla Custard

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 #chestnutchatter to be in with a chance of winning a night's stay at one of our Chestnut inns.