

Sourdough £4 | Olives £4.5



THE  
FEATHERS

### Small Plates

Whitebait, tartare £6

Cockle popcorn, aioli £6

Beer rarebit, sourdough £7

Buffalo Cauliflower, Sriracha mayo **VG** £6

Sausage roll, brown sauce £6

Houghton Hall venison rillettes £9

Spiced red lentil broth **VG** £6

Half pint of prawns, marie rose £8.50

Whipped goats cheese, roasted cherry tomatoes, honey **V** £10

Smoked haddock & brancaster mussel chowder **VGA** £8

### Sharing

Coastal Fish Platter - **GFA DFA** £26

Smoked salmon, smoked crevettes, prawn cocktail, whitebait, lemon & dill aioli

Ploughmans - **GFA** £17

Smoked ham, cheddar, sausage roll, chutney

### Classics

Beer battered haddock, triple cooked chips, minted crushed peas, tartare **DF** £18.5

Dry aged beef burger, beer rarebit, bacon jam, burger sauce, pickles, fries £19.5

Pork sausage, mash, onion gravy, crispy onions £16

Sharing pie, mash, greens, gravy (serves 2) £28

### Mains

Braised ox cheek, celeriac mash, kale, horseradish gravy £22

Pumpkin gnocchi, wild mushrooms, watercress **VG** £18

Chicken supreme, fondant potato, roast roots, tarragon cream sauce **GF** £22

Moules-frites (beer or mariniere) £16

Fish of the day, green beans, bacon, celeriac, chicory **GF**

House Steaks, choose any two sides & a sauce **GF**

### Sides £4.5

chips | fries | mash | caesar dressed leaves | buttered market greens | charred corn

dirty posh chips or fries, peppercorn sauce, parmesan, truffle oil £6

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

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

An optional 10% service charge will be applied to your bill