



THE FEATHERS

NORFOLK RESTAURANT WEEK

Small Plates

Smoked haddock & Brancaster mussel chowder,
sourdough & butter **VG GFA**

Whipped goats cheese, roasted cherry tomatoes, honey **V**
Houghton Hall Venison Rillettes, sourdough, chutney

Mains

Braised ox cheek, parmesan polenta, kale, horseradish
gravy **GF**

Pan Fried Bream, green beans, bacon, celeriac, chicory **GF**

Pumpkin gnocchi, wild mushrooms, Binham Blue **VG**

Puddings

Sticky toffee pudding, black treacle butterscotch,
vanilla ice cream **GF**

Treacle tart, ginger ice cream **GF VG**

Cinnamon panna cotta, apple & berry compote

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

Team Rewards – Please note we will add an optional 10% team reward to your bill
and be assured 100% will be shared with today's team