

## LUNCH

## **STARTERS**

Norfolk Peer Potato, Leek & Watercress Veloute, Creme Fraiche & Chive £7.5 v

'Brawn' Terrine, Feathers Best Beer 'Mustard', Pork Quaver, Toasted Sourdough £8.5 DF

Staithe Smokehouse Smoked Salmon 'Taramasalata' Radish, Burnt Lemon, Chive, Brioche £9

Pugliese Burrata, Cured Heirloom Tomato & Basil £10 v GF

BBQ'd Tenderstem, Whipped Soya, Smoked Cashew Hummus, Garden Herbs £9/17 vg

#### **SANDWICHES**

The Feathers Club, Char-grilled Chicken, Bacon, Tomato, Roasted Garlic Aioli, Gem Lettuce, Fries £11

Staithe Smokehouse Salmon Wholegrain Bagel, Pickled Cucumber, Dill & Lemon Cream Cheese, Cress, Fries £11

Grilled Red Pepper, Goats Cheese, Baby Spinach, Smoked Tomato Relish, Fries £10.5V

### **MAIN COURSES**

Swannington Sirloin Steak, Beef Fat 'Chips', Brown Butter Hollandaise, Blakeney Leaf & Shallot Salad £29 GF

Maple cured Gammon Ribeye, Duck Egg, BBQ'd Pineapple & Chilli Ketchup, Triple Cooked Chips £18 GF

Market Seafood, Parmesan & Chive Gratin, Leek, Fennel, White Wine £17 GF

Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare £17 DF

Swannington Bone Marrow Brisket Burger, Burger Cheese, Smoked Tomato Relish, Pickles, Fries £16

Sweet Potato Gnocchi, Broccoli, Charred Leek, Capers, Pumpkin Seed £16 V

BBQ'd Anise Carrots, Freekeh, Kale, Orange, Sorrel 'Pistou' £8/£15 vG

## SIDES £4.5

Triple Cooked Chips/Fries/Tender stem Broccoli, Hazelnut & Lemon/Buttered Market Greens / Anise & Orange Glazed

Carrots/Blakeney Leaf & Shallot Salad

# **PUDDING**

Roasted Strawberry Parfait, Vanilla Clotted Cream, Black Pepper Meringue £9

Sticky Toffee Pudding, Black Treacle Butterscotch, Vanilla Ice Cream £8

'Milky Bar', Salted Caramel, Pistachio, Coffee Ice Cream £9 GF

Norfolk Dapple, Binham Blue, Baron Bigod, Grape Chutney, Fruit Bread, Oatcakes £12 GFA

Selection of Dann's Ice Cream £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
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