

the feathers

Hotel

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Starters



Chefs Freshly Made Soup of the Day	5.00
Deep Fried Whitebait served with Mayonnaise, Lemon Wedges and Granary Bread and Butter	5.75
Chicken Liver Parfait with Red Onion Chutney, Dressed Salad and Fresh Bread	6.25
Crayfish Platter in a Marie Rose Sauce, Served with Lemon Dressed Salad and Granary Bread	6.75

Mains



Prime Grilled Sirloin Steak with Cherry Tomatoes, Mushroom, chips and Peas	19.25
Red Thai Curried Duck	12.75
Medallions of Pork Tenderloin in Brandy and Peppercorn Sauce with Mash and veg	13.00
Pan Fried Supreme of Chicken in Chef's Creamy Leek and Stilton Sauce with veg	12.95
Oven Roasted Seabass Fillet with White Wine and Chive Veloute with baby roast potatoes and veg	13.00

Feathers Classics



Famous Feathers Mixed Grill with Gammon, Sirloin, Sausage and Lamb cutlet served with Juicy Cherry Tomatoes, Field Mushroom, Chips and Peas	16.00
Beer Battered Haddock Fillet served with Chips, Mushy Peas and Tartare Sauce	13.50
Homemade Angus Beef Burger in a toasted bun with Dry Cured Bacon, Mature Cheddar, Tomato and Red Onion Salad with a side of Chips and Relish	12.75
Homemade Fish Pie topped with creamy mash and cheese with a side of Buttered Veg and potatoes	13.25
Norfolk Sausages served with Red Onion gravy, Mash and Peas	12.00
Homemade Beef Lasagne with Garlic Bread and Salad	12.75

Vegetarian



Rocket, Potato, Spinach and Goats cheese Frittata with Dressed Salad	11.95
Field Mushroom and Potato Stroganoff served with Rice Timbale	11.95

PLEASE ORDER AT THE BAR

Sides



Chips	3.50
Cheesy chips	3.75
Garlic Bread	4.00
Stilton Sauce, Peppercorn Sauce, Diane Sauce	3.50

Sandwiches



With a choice of granary or white bread. All served with a side of crisps and coleslaw

Local Cromer Crab	7.50
Home Cooked Topside of Beef with English Mustard	6.00
Mature Cheddar Cheese, Pickle, Leaves and Mayonnaise	5.75
Fresh Hen Egg Mayonnaise	5.75
Home Sliced Ham, Tomato and Honey-Mustard Mayonnaise	5.95
Tuna with Lemon Mayonnaise, Cucumber and Rocket	5.95
Greenland Prawn, Marie-Rose and Rocket	7.95
Home Cooked Turkey with Cranberry Sauce	5.95

Desserts



Selection of Desserts	5.95
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Jacket Potatoes



Choose from a selection of Mature Cheddar, Tuna and Lemon Mayonnaise or Baked Beans	6.95
Prawn and Marie Rose Sauce	8.25

Panini's



Tuna and Cheddar Melt	7.75
Home Sliced Ham and mature cheddar	7.95
Brie and Cranberry	7.95
Sausage and Onion	7.95

Children's Menu



Minute Steak served with chips and peas	9.50
Home Battered fish fingers with chips and peas	7.00
Sausages with mash, peas and gravy	6.00
Chicken Breast nuggets with chips and beans	7.00
Penne pasta with ham and cheese cream sauce	6.50

SEE OUR BLACKBOARD FOR OUR CHEF'S SELECTION OF DAILY SPECIALS

Tel: 01263 712318 Email: enquiries@thefeathershotel.com Web: www.thefeathershotel.com



Seasonal Specials



Prime Grilled Rib-Eye Steak served with Grilled Tomato, Mushrooms, Chips and Chopped Salad **19.00**

Mint and Thyme Lamb Cutlets, served with Parmentier Potatoes and Buttered Vegetables **14.50**

Pork Fillet, Chorizo and Tomato Pappardelle, Toasted with Cheese and served with Garlic Bread **12.75**

Coq-Au-Vin served with Creamy Mash Potato and Green Beans **12.75**

Mash Topped Chicken, Leek and Bacon Pie, served with Fresh Vegetables **13.00**

Pan Fried Sea Bass served on Lemon and Herb Vegetables with Prosciutto Ham and Saute Potatoes **13.50**

Steak and Wine Special



Every Tuesday in the Plume Restaurant From 6.00pm
2 x Prime Grilled Rump Steaks (10oz Approx.), served with Grilled Tomato, Mushrooms, Chips, Peas and Homemade Onion Rings.
To Include a Bottle of Wine per Couple. Booking Advisable

32.50

Thai Evening



Every Wednesday. Served in the Bar 6.00pm - 9.00pm
Sample our delicious authentic Thai menu, prepared by our experienced Thai Chef. Booking Advisable

13.50

Curry Night



Every Thursday. Served in the Bar 6.00pm - 9.00pm
Choose from Butter Chicken, Beef Madras, Chicken Korma or King Prawn Malay
All the above are served with Pilau Rice, Onion Bhaaji and Naan Bread.
To Include a Pint of Beer or a Glass of Wine. Booking Advisable

From 13.00