



A La Carte

At The Fur & Feather Inn

Lunch served Mon-Thurs 1200 to 1500, Friday & Saturday 1200 to 1600
Dinner served Mon-Thurs 1700 to 2030, Friday & Saturday 1700 to 2100

TO START

SCALLOPS

Pan seared scallops, Norada spiced cauliflower puree, carrot glaze £8.5

RAVIOLI

Wild mushroom ravioli, spinach & pesto cream sauce, toasted pine nuts £7.5 (V)

SATAY

Dark sesame & soy, Reedlighter brined chicken skewers with peanut sauce £7

ARANCINI

Sweetened sundried tomato & garlic arancini balls with black garlic aioli £7 (V)

PIGEON

Pan fried pigeon breast served pink, butternut squash & beetroot slices £8

BEETROOT DUO

Golden & purple beetroot mousse, lambs lettuce, radishes & toasted breads £6.5 (Ve)

NORFOLK VENISON RAGU

Braised Norfolk venison meatballs, rustic tomato & herb sauce, fresh homemade pasta, rocket & parmesan shavings £14

STUFFED COURGETTE

Stuffed courgette, spiced bean cassoulet, cucumber, carrot and red onion salad, Israeli cous cous, truffle oil vinaigrette £13 (Ve)

BEEF BRISKET

Low and slow cooked Norfolk beef brisket, horseradish bon bon, honey roasted purple beetroot, parsnip crisps £21

RED SNAPPER

Pan-fried Red Snapper fillet, authentic Thai green sauce with Bure Gold, stir fried chunky Asian vegetables, dried crisp onions £14

GUINEA FOWL

Oven roasted Gressingham guinea fowl supreme, wholegrain mustard mashed potato, Volt IPA mustard jus, tender stem broccoli £15

PORK WELLINGTON

Norfolk pork loin wellington with black pudding & hazelnut crust, potato rosti, braised savoy with bacon lardons, Norfolk Adder cyder gravy £16

GRESSINGHAM DUCK

Honey glazed Gressingham duck breast, garlic mashed potatoes, crispy curly kale, blackberry & Norfolk Nog compote £18

WHITE LADY TART

Caramelised red onion, spinach & Norfolk White Lady tart, saute potatoes, poached baby vegetables, seeds & balsamic glaze £14 (V)

FOR MAINS

SIDES £3.5

Steak cut chips, new potatoes & herb butter, mixed seasonal vegetables, minted mushy peas, beer battered onion rings, rocket & parmesan salad, feta & Israeli cous cous, sweet potato fries, garlic ciabatta bread

TO FINISH

CRUMBLE

Pear and almond crumble served with crème fraiche and biscotti £7.5

CRÈME BRULEE

Autumn spiced crème brulee with pumpkin bisquet, £7

WHITE CHOCOLATE DELICE

White chocolate delice, pistachio cake, cherry gel, cherry swirl ice cream £7.5

STICKY TOFFEE & APPLE PUDDING

Apples poached in Norfolk Adder, caramel sauce, vanilla ice cream £7.5

NORFOLK CHEESE BOARD

Three handmade Norfolk cheeses, cracker selection, Nelson's chutney, celery stick, grapes £10