

T H E

# FUR & FEATHER

Sourdough & salted butter 5 | Marinated olives 5 | Hummus & flatbread 5

|          |                                                                                        |             |
|----------|----------------------------------------------------------------------------------------|-------------|
| STARTERS | Halloumi fries, spicy ketchup <i>v gf</i>                                              | 8           |
|          | Creamy wild mushrooms, sourdough, parsley <i>vga</i>                                   | 9           |
|          | Ham hock terrine, piccalilli, toast                                                    | 10          |
|          | Prawn cocktail, marie rose, brown bread <i>gfo</i>                                     | 11          |
|          | Crab cakes, rocket, lemon mayo <i>gf</i>                                               | 12          |
| SALADS   | Casear salad, croutons, parmesan, romaine lettuce <i>v</i>                             | 16          |
|          | Poke bowl - sticky rice, edamame, carrot, kimchi, crispy onions, coriander <i>vga</i>  | 18          |
|          | <i>add chicken/flat iron steak/halloumi</i>                                            | 4           |
| PIZZA    | Margherita - <i>mozzarella, oregano, tomato, pesto gfo</i>                             | 14          |
|          | Veggie - <i>mozzarella, spinach, artichoke, red onion, olive v</i>                     | 15          |
|          | Pepperoni & nduja - <i>mozzarella, pepperoni, nduja</i>                                | 16          |
|          | Chicken & pesto - <i>mozzarella, chicken, pesto, rocket</i>                            | 16          |
| MAINS    | Breaded scampi, chips, tartare, garden peas <i>gfo</i>                                 | 18          |
|          | Battered cod, chips, tartare, mushy peas <i>gf</i>                                     | 19          |
|          | Double patty cheeseburger, fries                                                       | 19          |
|          | Herb crusted seabass, sautéed new potatoes, spinach, prawn & butter sauce              | 21          |
|          | Whole dressed Cromer crab, brown bread, house salad <i>gfo</i>                         | 24          |
|          |                                                                                        |             |
|          | Nut roast <i>vg</i>                                                                    | 18          |
|          | Chicken                                                                                | 19          |
|          | Leg of lamb                                                                            | 20          |
|          | Rump of beef                                                                           | 21          |
|          | <i>All roasts served with roast potatoes, roasted roots,</i>                           |             |
|          | <i>seasonal veg, Yorkshire pudding &amp; gravy</i>                                     |             |
|          |                                                                                        |             |
|          | Extra Yorkshire pudding   Extra roast potatoes                                         | 2           |
|          | Cauliflower cheese                                                                     | 5           |
|          | Pigs in blankets                                                                       | 5           |
| DESSERTS | Baked cheesecake, vanilla ice cream - <i>please see our board for daily cheesecake</i> | 9           |
|          | Sticky toffee pudding, clotted cream                                                   | 9           |
|          | Lemon tart, crème fraîche                                                              | 9           |
|          | Chocolate brownie, vanilla ice cream, choc sauce <i>gf</i>                             | 10          |
|          | Ice cream & sorbet <i>gf</i>                                                           | 3 per scoop |

(v) Vegetarian (vg) Vegan (df) Dairy Free (gf) Gluten Free (n) Contains nuts (gfo) Gluten free option available (vgo) Vegetarian option available.

Please inform us of any allergies or intolerances. Please ask one of the team should you have any allergies or dietary requirements. 10% service charge added to tables of 7 or more.