

WEEKLY

MONDAY

Pie & Pint



£17

TUESDAY

2 for £19 pizza

£19

WEDNESDAY



Curry night

£12

THURSDAY

Burger & a pint

£17

FRIDAY

Fish n Chips
& drink



£19

SATURDAY

Saturday grill

Selection of specials from the grill

SUNDAY

2 courses £25
3 courses £30



A discretionary service charge of 10% will be applied to your bill - all of which will go to the team

PLEASE ORDER AT THE BAR

DRINKS

BEER

Wherry – Amber Ale 3.8%

Champion Beer of Britain. Sophisticated, fresh & zesty, our award winning rich amber ale enjoys layers of flavours, as sweet malts blend with grapefruit hops & big floral aromas. Very more-ish

Nelson's – Bitter 4.5%

Our hearty harmony of hops, fruit & barley pays homage to Admiral Nelson & Nelson's County. A true Norfolk beer, bittersweet flavours of citrus & malt combine for a full-bodied finish

Bure Gold – Golden ale 4%

Gluten Free & Vegan. Inspired by the golden reflections of the River Bure, this crisp & refreshing golden ale is packed with zesty, citrus notes, a gentle malt sweetness, & a smooth, clean finish

Nog – Dark Ale 4.6%

Deep ruby red ale graces senses with comfort. Rich chocolate, liquorice & treacle with a smooth finish. *Seasonal availability*

Albion – Cream Stout 4.2%

Smooth, creamy balanced stout, named after the traditional Norfolk Albion boat, known as the 'Black sailed Trader'. Flavours of chocolate & rich fruit



Low / No Alcohol Pale Ale – 0.5% (bottle only)

A perfect balance that ensures each drop is both flavourful & light – the perfect choice for those seeking a low alcohol option with all the taste of a classic pale ale



Woodforde's Lager – 3.4% GF

Crafted with premium Norfolk barley & a blend of innovative English hop strains, this lager is crisp, clean & refreshing

Woodforde's Pilsner – 4.5%

Bold imperial lager, bursting with modern hop varieties giving a contemporary twist. Light, refreshing & tangy

Woodforde's Pale Ale – 4.0% GF

A classic pale ale made from blend of Simcoe, Citra & Mosaic hops. Balanced with delicate citrus & stone fruit notes, finishing smooth & effortlessly drinkable

Norfolk Adder – Cider 4.5%

Medium dry cider created with a blend including bittersweet apples, delivering a refreshing taste with a crisp bite

Norfolk Black Adder – Cider 4%

Medium sweet cider blended with dark fruit juices to give a fruit taste with a refreshing finish

Hazy – IPA 4.5%

Refreshing, hazy appearance ensures an immersive experience. Vibrant citrus flavours from Citra & El Dorado hops for a smooth citrus taste

WINE

WHITE

	175ml	250ml	Bottle
Pinot Grigio, San Antini, Italy	£7	£9.5	£27
Chardonnay, Il Paradosso, Italy	£7.5	£10	£28
Grenache blanc, La Loupe, France	£8	£10.5	£29
Sauvignon Blanc, Havelock, Marlborough, New Zealand	£9	£12	£35

ROSÉ

Pinot Grigio Rosé, San Antini, Italy	£7	£9.5	£27
Zinfandel Rosé, Feather Falls, California	£7.5	£10	£28
Carignan Rosé, La Loupe, France	£8	£10.5	£29

RED

Shiraz/Tempranillo, El Zafiro, Spain	£7	£9.5	£27
Merlot, Ca' Luca IGT Trevenezie, Italy	£7.5	£10	£28
Grenache Noir, La Loupe, France	£8	£10.5	£29
Malbec, Highest Point, Argentina	£9	£12	£35

SPARKLING

	200ml
IL Caggio Prosecco NV, Italy, 200ml	£11
IL Caggio Rose Prosecco NV, Italy, 200ml	£12

All of our wines by the glass are all also available in a 125ml

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FUR & FEATHER INN, WOODBASTWICK ROAD,
NORWICH, NR13 6HQ

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MENU

STARTERS

- Halloumi popcorn** *v*
hot honey £6
- Soup of the day** *gfo*
crusty bread £7
- Salt & pepper squid** *aioli dfa* £9
- Ham hock terrine** *df gfa*
piccalilli, toast £9
- Prawn cocktail** *gfo*
marie rose, bread & butter £12
- Whole camembert to share** *v gfa*
crusty bread, pickles, chutney, mixed leaves £18
- Crispy seafood platter to share**
salt & pepper squid chunks, breaded
butterfly prawns, battered chunky cod
bites, tartare, aioli, lemon, salad & fries £25

PIZZA

All £17
Served Monday – Saturday

Margherita *v*
mozzarella, oregano, tomato

Veggie *v*
mozzarella, red onion, olive,
mixed peppers

Pepperoni & nduja
mozzarella, pepperoni, nduja

BBQ chicken & bacon
mozzarella, chicken, BBQ sauce, bacon

Dips
Aioli | blue cheese | ranch | sour cream
| spicy ketchup | sweet chilli £2 each

MAINS

- Caesar salad** *croutons, parmesan v gf* £15
Add a butterflyed chicken breast £4
Add bacon £2
- Roasted butternut squash tortelloni** *vg df*
basil pesto, rocket & parmesan salad £18
- Beetroot wellington** *v df vg*
rosemary roast potatoes,
tenderstem, red wine gravy £19
- Vegan penang curry** *df gf vg*
steamed rice, stir-fried Asian greens £19
- Beef or veggie lasange** *gfo vgo*
garlic bread, side salad £19
- Breaded scampi** *gfo*
chips, tartare, garden peas £19
- Battered haddock** *gf*
chips, tartare, mushy peas £20

GIANT YORKSHIRE PUDDING £19
Nog & beef topside stew, mash, seasonal veg

Pie of the day
creamy mash, seasonal greens -
please ask our team for daily pies £20

Pan fried seabass *gf*
sautéed new potatoes, tenderstem broccoli,
bacon, samphire, prawn & butter sauce £21

Turkey schnitzel *gf*
shoestring fries, house slaw, side salad,
lemon mayonnaise £22

12oz gammon *gf*
two fried eggs, garden peas,
pineapple, chunky chips £23

Fur & Feather mixed grill *gfa*
beef rump, pork loin, gammon, lamb chop, sausage,
chunky chips, grilled tomato, field mushroom,
garden peas, onion rings, side salad £26

Served
Monday – Saturday

BURGERS

£19
each

Add bacon £2 | Add halloumi £2

Moving Mountains
vegetarian burger, burger sauce,
onions rings, shoestring fries *v*

Southern fried chicken burger
mayonnaise,
shoestring fries

Double patty cheeseburger
burger sauce, onions rings,
shoestring fries

Lamb burger
tzatziki, iceberg,
red onion, shoestring fries

LUNCHES

SANDWICHES

AVAILABLE MONDAY - SATURDAY 12PM - 5PM

All served with a side salad & salted crisps

- | | |
|--|---|
| Falafel wrap <i>vg</i>
sour cream, sriracha & guacamole £9 | Fish finger brioche
tartare sauce, iceberg £11 |
| Southern fried chicken wrap £10
bbq sauce, iceberg & beef tomato | Philly steak ciabatta £12
steak, peppers, onions, cheddar &
emmental melt, chipotle mayo |
| Coronation chicken ciabatta £10 | Ham & cheese toastie £10 |
| | add chips or fries £3 |



SUNDAYS

2 COURSES £25 3 COURSES £30

See main menu (left) for starter & dessert (right) options. Sunday main courses below
(Individual courses available)

MAINS

**Roasted butternut
squash ravioli** *vg df*
basil pesto, rocket & parmesan salad

**Moving Mountains vegetarian
burger & fries** *v*

Double patty cheeseburger & fries

Battered haddock *gf*
chips, mushy peas

ROASTS

Served with roast potatoes, roasted
roots, seasonal veg, braised red
cabbage, Yorkshire pudding & gravy

Nut roast *vg*
Chicken
Leg of lamb
Beef topside

SUNDAY SIDES

- | | | | |
|-------------------------|----|----------------------|----|
| Extra Yorkshire Pudding | £2 | Extra roast potatoes | £2 |
| Cauliflower cheese | £6 | Pigs in blankets | £6 |

SIDES

£6 each

- | | |
|------------------------------|--------------------------|
| Fries <i>gf</i> | House salad <i>vg gf</i> |
| Chips <i>gf</i> | Onion rings <i>gf</i> |
| Seasonal greens <i>vg gf</i> | Frickles <i>v</i> |

DESSERTS

£9.5

Apple crumble, custard *v*

Lotus biscoff cheesecake *v*

Sticky toffee pudding, ice cream *gf v*

Chocolate chip cookie dough *v*
vanilla ice cream

Chocolate brownie *gf v*
vanilla ice cream, choc sauce

Ice cream £2 per scoop
vanilla | double choc chip | strawberry *gf v* | rocky road *gf v n*



KIDS

MAINS

- | | |
|--|-----|
| Macaroni cheese <i>v</i> | £9 |
| Margherita pizza <i>v</i> | £9 |
| Fish & chips, peas | £9 |
| Sausage & chips, beans
(meat free available) | £9 |
| Beef burger & fries
(meat free available) | £10 |



SHAKES

Milkshake

Strawberry
Vanilla
Chocolate

Small £3.50
Large £4

Add cream & a flake £1.50

PUDS

Chocolate brownie *gf v*
vanilla ice cream, choc sauce
£6

Ice cream
vanilla, double choc chip,
strawberry, rocky road
£2 per scoop

(*v*) Vegetarian, (*vg*) Vegan, (*df*) Dairy Free, (*dfo*) dairy free available, (*gf*) Gluten Free, (*n*) Contains nuts,

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(*gfo*) Gluten free option available, (*vgo*) Vegetarian option available, (*n*) Contains nuts. Please inform us of

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any allergies or intolerances. Please ask one of the team should you have any allergies or dietary requirements

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