

## **SOUR DOUGH**

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**AT THE FUR & FEATHER, WOODFORDE'S BREWERY TAP,  
WE USE OUR OWN BAKED SOUR DOUGH**

**SMOKED LOCAL BACON - COPYS CLOUD CHEESE - ONION MARMALADE £6.95**

**NORFOLK BAKED HAM - NELSON'S CHUTNEY - DRESSED ROCKET £6.95**

**MINUTE STEAK WITH COLMANS MUSTARD - MAYONNAISE - CONFIT TOMATOES £10.95**

**OUR OWN CURED BEETROOT SALMON - PICKLED CUCUMBER £7.95**

**SPINACH - SMOKED DAPPLE - VINE TOMATO - CARROT CHUTNEY £6.95 V**

**ALL SERVED WITH DRESSED MIXED LEAVES & KETTLE CRISPS**

## **BURGERS MADE WITH A LITTLE CARE...**

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**SMOKED NORFOLK DAPPLE - VINE TOMATO - MARINATED PEPPER**

**£10.95 V GF**

**"TIM ALLEN'S PORK" FROM SOUTH CREEK - APPLE BURGER - BEETROOT CHUTNEY- ROCKET**

**£11.95 GF**

**"THE WOODFORDE'S" PRIME NORFOLK BEEF - COPYS CLOUD CHEESE - SMOKED LOCAL BACON - VINE TOMATO - BABY**

**GEM LETTUCE**

**£12.95 GF**

**CHILDS PLAIN BURGER - HAND CUT CHIPS - TOMATO - ONION RING**

**£5.95 GF**

**PLEASE ASK IF YOU MIGHT LIKE YOUR BURGER ON ITS OWN...SOME MIGHT SAY NAKED!**

**ALL OUR BURGERS ARE SERVED IN HOME BAKED SOUR DOUGH, DRESSED MIXED LEAVES, WOODBASTWICK SLAW,**

**HAND CUT CHIPS AND ONION RING**

**CH-Children's Portion    GF-Gluten Free    V-Vegetarian**

## **WOODFORDE'S, A PERFECT PINT WITH LUNCH...**

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### **WHERRY SPECIAL WOODFORDE'S HADDOCK**

HAND CUT CHIPS - OUR OWN TARTARE SAUCE - MUSHY PEAS

£12.95 / CH £5.95

### **NORFOLK BAKED HAM**

BRACE OF LOCAL HENS EGGS - HAND CUT CHIPS - DRESSED ROCKET

£11.95 GF / CH £5.95

### **CROMER CRAB SALAD**

(WHEN AVAILABLE)

OUR OWN TARTARE SAUCE - BEETROOT CHUTNEY - DRESSED LEAVES -

PICKLED CUCUMBER - OUR OWN BAKED SOUR DOUGH

£13.95 GF

### **ARCHERS AWARD WINNING SAUSAGES & MASH WITH PARSNIP PUREE**

AND GRAVY LIKE GRANNY USED TO MAKE

£11.95 GF / CH 5.95

### **WILD MUSHROOM RISOTTO**

SMOKED NORFOLK DAPPLE - TRUFFLE OIL

£13.95 GF V / CH 5.95

## **SUPPER MENU**

### **STARTERS**

#### **BRAISED NORFOLK QUAIL**

FRUIT PIG BLACK PUDDING - SLOW COOKED RED CABBAGE & APPLE - PEAR JELLY

£8.95 GF

#### **MARKET GARDEN SOUP WITH HAND BAKED SOUR DOUGH**

COLD PRESSED RAPESEED OIL

£5.95 V GF

#### **OUR OWN BEETROOT CURED SALMON**

AND NORFOLK KNOBBLY CHUTNEY

£6.75 GF

#### **CROMER CRAB CAKE**

(WHEN AVAILABLE)

WITH NORFOLK SAFFRON ALIOLI - NURTURED IN NORFOLK WATERCRESS

£7.95

#### **FIELDING COTTAGE - NORFOLK MARDLER TART**

HONEY SHALLOTS - RHUBARB CHUTNEY

£6.65 V

## **SUPPER MENU**

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**MINUTE STEAK AU POIVRE (COOKED RARE TO MEDIUM) HAND CUT CHIPS – CONFIT VINE TOMATOES – PAN FRIED OPEN**

FIELD MUSHROOM – DRESSED ROCKET

£17.95 GF

**TIM ALLEN'S PORK BELLY COOKED IN NORADA, NICE AND SLOWLY - HERITAGE TOMATOES – HORSERADISH MASH –**

BACON KETCHUP

£16.95 GF

**GNOCCHI – WILD MUSHROOMS – BABY SPINACH – SMOKED NORFOLK DAPPLE – TRUFFLE OIL**

£13.95 V GF / CH £5.95

**ARCHERS AWARD WINNING SAUSAGES & MASH WITH PARSNIP PUREE**

& GRAVY LIKE GRANNY USED TO MAKE

£11.95 / CH £5.95

**CHICKEN WRAPPED IN NORFOLK HAM – CELERIAC MASH – WILTED GREENS – CIDER STOCK**

£13.95

**SEARED SEABASS**

PEA PUREE – BRAISED FENNEL

£14.95 GF

**WHERRY SPECIAL WOODFORDE'S HADDOCK**

HAND CUT CHIPS – OUR OWN TARTARE SAUCE – MUSHY PEAS

£12.95 / CH £5.95

## **PUDDINGS**

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**HEDGEROW BERRY PUDDING WITH VANILLA ICE CREAM**

**GLUTEN FREE CHOCOLATE BROWNIE – CARAMEL CRUMB – MALDON SALTED CREAM**

**APPLE PIE – TOFFEE APPLE – CHANTILLY CREAM**

(INCLUDES NUTS)

**LEMON TART – WOODBASTWICK CREAM**

£6.95

**ICE CREAM & SORBET**

VANILLA – STRAWBERRY – CHOCOLATE – SALTED CARAMEL

LEMON – CHAMPAGNE – RASPBERRY

£1.65 PER SCOOP

**A CHEESE PLATE THAT EVEN HORATIO WOULD BE PROUD OF...**

NORFOLK MARDLER – COPYS CLOUD – BINHAM BLUE – WHITE LADY – NORFOLK DAPPLE

TRADITIONAL TRACKLEMENTS – HAND MADE BISCUITS

£10.95

## **SUNDAY LUNCH**

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**PRESSED PORK TERRINE - PICCALILLI - SOUR DOUGH**

**SEASONAL SOUP - WITH HOME BAKED BREAD**

**OUR OWN CURED BEETROOT SALMON - HORSERADISH SAUCE**

**FIELDING COTTAGE NORFOLK MARDLER TART**

**CRAYFISH - FRESH LEAF - CHILLI LEMON OIL**

**ROAST TOP SIDE OF NORFOLK BEEF - ROAST TATTIES - YORKIES - GRAVY LIKE GRANNY USED TO MAKE -  
HORSERADISH - ROASTED ROOT VEGETABLES**

**LOIN OF TIM ALLEN'S SOUTH CREEKE PORK - SPICED CRACKLING - ROAST TATTIES - GRAVY LIKE GRANNY USED TO  
MAKE - APPLE SAUCE - ROASTED ROOT VEGETABLES**

**ROAST CHICKEN BREAST - ROAST TATTIES - BREAD SAUCE - GRAVY LIKE GRANNY USED TO MAKE  
ROASTED ROOT VEGETABLES**

**SUNDAY BURGER PLEASE ASK A MEMBER OF THE FRONT OF HOUSE TEAM**

**WILD MUSHROOM & SPINACH RISOTTO**

**WHERRY SPECIAL HADDOCK - TWICE COOKED CHIPS - TARTARE SAUCE**

**CHOCOLATE FUDGE BROWNIE - VANILLA ICE CREAM - MALDON SEA SALT**

**APPLE TART - CHANTILLY CREAM**

**THREE NORFOLK CHEESES - TRACKLEMENTS - HAND MADE BISCUITS**

**VANILLA - STRAWBERRY - CHOCOLATE ICES**

**ONE COURSE £13.95**

**TWO COURSES £17.95**

**THREE COURSES £21.95**

## BEERS

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### **WHERRY 3.8% ABV - £3.25 A PINT £1.75 A HALF**

A BREW FOR OLD TIMES AND NEW BEGINNINGS. MIGHTY FRESH AND ZESTY, OUR AWARD-WINNING, RICH AMBER ALE ENJOYS FLOODS OF FLAVOURS, AS SWEET MALTS CLASH WITH GRAPEFRUIT HOPS AND BIG FLORAL AROMAS IN A SENSORY STRIKE. SET SAIL ON AN EPIC TASTE ADVENTURE. **FOOD MATCH: TIM ALLEN'S PORK BELLY**

### **REEDLIGHTER 4.2% ABV - £3.45 A PINT £1.85 A HALF**

AS SMOOTH RIDING AS ITS NORFOLK NAMESAKE. LIGHT AND REFRESHING, THIS BEER HAS BEEN CRAFTED FROM AN UNHOLY AMOUNT OF HOPS. PAIRED UP WITH MALT BLENDS AND SPLASHES OF FRESH, FRUITY FIZZ, THIS LIGHTLY COLOURED HOPPY DELIGHT IS DESIGNED TO ENTICE. **FOOD MATCH: ROAST CHICKEN BREAST**

### **NELSON'S REVENGE 4.5% ABV - £3.55 A PINT £1.85 A HALF**

OUR WHOLEHEARTED HARMONY OF HOPS, FRUITS AND BARLEY PAYS HOMAGE TO BRAVE ADMIRAL NELSON AND HIS CREW. BUT DON'T BE FOOLED BY THE AROMAS OF CITRUS CRUSH AND NORFOLK MALTS WE'VE CRAMMED IN - NELSON'S REVENGE IS BITTERSWEET. **FOOD MATCH: MINUTE STEAK AU POIVRE**

### **NORADA 4.3% ABV - £4.05 A PINT £2.15 A HALF**

THIS KILLER PALE ALE IS A GOLDEN, TROPICAL-SCENTED, HOP-FILLED BEER BURSTING WITH CHARACTER. HINTS OF MANGO AND PAPAYA TWIST THROUGH A GOLDMINE OF CITRUSY GOODNESS, TOPPED OFF WITH A TOWER OF HOPS TO CREATE A LIGHT BEER THAT LEAVES YOU THIRSTY FOR MORE. **FOOD MATCH: SEARED SEABASS**

### **NORFOLK NOG 4.6% ABV - £3.65 A PINT £1.95 A HALF**

OUR DEEP, RUBY-RED ALE GRACES THE SENSES WITH COMFORTING SPLASHES OF WINTERY HINTS. INSIDE, YOU'LL FIND A RICH, CHOCOLATEY TASTE, TUCKED AWAY WITH LIQUORICE AND TREACLE. ALL ENVELOPED IN A VELVETY BLANKET, FOR A SMOOTH, UNMISTAKABLE TEXTURE AND FINISH. **FOOD MATCH: MINUTE STEAK AU POIVRE**

### **BURE GOLD 4.3% ABV - £3.45 A PINT £1.85 A HALF**

A HANDCRAFTED DELIGHT. WE'VE METICULOUSLY SELECTED THE PALE AND LIGHTLY-ROASTED MALTS TO FORM A CLASSIC AROMATIC, GOLDEN ALE WITH NOTES OF PASSION FRUIT AND ORANGE. SAILING TO THE FAR REACHES, WE'VE FOUND HOPS FROM AMERICA AND SLOVENIA, COMBINED WITH THE BEST OF BRITISH. BRING HOME THE GOLD.

**FOOD MATCH: WILD MUSHROOM RISOTTO**

## WINES

### WHITE WINE

	125ml	250ml	Bottle
Chardonnay, Woolloomooloo 2016 (Australia) 14% ABV	£3.50	£6.50	£17.00

Aromas of peach, citrus and lemon complement the tropical flavours to deliver a deliciously rounded wine with crisp and clean finish

**Food Match: Pork**

Pinot Grigio, Il Caggio 2016 (Italy) 14% ABV	£3.50	£6.50	£17.00
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This delicately refreshing dry white is lemon yellow in colour. Flavours of fresh green apple and citrus are balanced well by aromas of stone fruit

**Food Match: Seabass**

### RED WINE

Shiraz, Dry River 2016 (Australia) 14% ABV	£3.50	£6.50	£17.00
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Rich and fruity with ripe black fruit flavours of cherry and plum with hints of spice, pepper and vanilla

**Food Match: Beef**

Merlot, Poetas Famosos 2014 (Chile) 12.5% ABV	£3.50	£6.50	£17.00
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An elegant, rich and fruity award-winning Merlot from Chile's Valle Central. Intense fruit flavours of cherry and plum intertwine with sumptuous aromas of coffee and chocolate

**Food Match: Qualie**

### ROSE WINE

Pinot Grigio Blush, Villa Benezzi 2016 (Italy) 11.5% ABV	£3.25	£6.00	£16.00
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Delicate aromas of wild strawberry, apple and honeysuckle. It is crisp and fresh on the palate

**Food Match: Gnocchi**

### SPARKLING WINE & CHAMPAGNE

Perfect to compliment any dish

Prosecco Frizzante, Casa Defra N.V. 20cl (Italy) 10.5% ABV	£7.00 a bottle
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A pale straw yellow colour with greenish reflections and has a delicate perlage, its fruity aromas carry through to the palate, which is fresh and slightly off-dry

Champagne Gruet Brut N.V. (France) 12% ABV	£32.00 a bottle
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Made exclusively from Pinot Noir grapes, this Champagne is full-bodied and powerful with exquisite fruit aromas

	125ml	250ml	Bottle
Sauvignon Blanc, Honu 2016 (New Zealand) 13% ABV	£4.00	£7.50	£22.00

Fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry

**Food Match: Crab Cake, Crab Salad**

Viognier, Henri de Richemer 2016 (France) 13.5% ABV	£4.00	£7.50	£22.00
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Fresh floral aromas with hints of apricot and almonds. On the palate it is rounded, with lovely ripe tropical flavours and a crisp, citrus finish

**Food Match: Chicken**

Tempranillo Crianza, Castillo de Almansa 2014 (Spain) 14% ABV	£4.00	£7.50	£22.00
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It has an elegant bouquet, with ripe berry fruit, delicate oak character and soft tannins

**Food Match: Roast Beef, Perfect with sunday roast.**

Malbec, Santuario 2016 (Argentina) 13% ABV	£4.00	£7.50	£22.00
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Aromas of ripe black fruit, leather and tobacco spice. Full bodied with flavours of blackberry, damson and roasted spicy notes of pepper and cinnamon. Ripe tannins provide structure and length in the mouth

**Food Match: Archers Award Winning Sausages & Mash**

Zinfandel Blush, Willowood 2015 (U.S.A.) 10% ABV	£3.25	£6.00	£16.00
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Lively and refreshing flavours of ripe strawberry and juicy watermelon combine with a delicate sweetness and crisp acidity

**Food Match: Risotto**

Prosecco Spumante, Pure N.V. (Italy) 11% ABV	£24.00 a bottle
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Elegant, delicate, and aromatic Prosecco with hints of apples and honeysuckle. Very easy to enjoy!