

Menu

food served all day

WOODFORDE'S
BREWERY TAP

Fur &
Feather

Starters

Soup of the day £5.95 
Served with ciabatta

Chicken liver pâté £6.50
Served with toast & Nelsons Revenge chutney

Classic prawn cocktail £6.95
Served with sliced ciabatta

Devilled whitebait £6.95
Served with harissa & lime mayo

Salads & Pasta

Greek salad £10.95 
Olives, feta, red onion & sun-dried tomatoes, cucumber, dressed baby leaves.

Linguine arrabbiata £10.95 
Lightly spiced tomato sauce, roasted mediterranean veg & parmesan
(Add chicken £1.95)

Spinach & ricotta cannelloni £11.95 
Served with salad & garlic bread.

Smoked salmon & prawn mixed salad £12.95 
Served with green beans & sun-dried tomatoes

Mains

Woodforde's Wherry beer battered cod and chips £12.50
Served with thick cut chips, mushy peas, and tartare sauce
 (Gluten free option available, please ask)

Breaded wholetail scampi £11.95
Cooked til golden and served with pub chips, garden peas, dressed leaves, tartare sauce and lemon.

Fur & Feather cheese steak sandwich £12.50
Served with wholegrain mustard mayo, baby gem, tomato, hot roast beef, mushrooms, peppers, red onion, cheddar cheese & pub chips

Brie, cranberry and onion marmalade tart £11.95 
Served with salad & buttery new potatoes

Nogin yorky £11.95
Slow braised steak, Woodforde's Norfolk Nog, mushrooms and onions in gravy within a giant Yorkshire pudding, with new potatoes and seasonal vegetables

Ham, egg & chips £10.95 
Served with wholegrain mustard, garden peas and watercress

Pan seared sea bass £12.95 
Served with gratin potatoes, braised peas, baby gem, baby onions

8oz Rump steak £15.95
Served with slow cooked tomato, flat mushroom, watercress, onion rings and pub chips
(Add a sauce: blue cheese or peppercorn £1.95)

Steak & kidney pudding £12.50
Served with new potatoes and seasonal vegetables

Hunters chicken £11.95
Chargrilled chicken breast in a bbq sauce topped with bacon and cheese served with Woodbastwick slaw, pub chips and dressed leaves

Burgers

Rump steak burger made to our own recipe, bun, Wherry wholegrain mustard mayonnaise, baby gem, tomato, pub chips, spicy tomato relish & Woodbastwick slaw.

Naked burger £11.95

Our famous Bastwick burger £13.95
Topped with our prawn in cocktail sauce

Smoked Norfolk dapple and bacon £13.95

Falafel burger £10.95 

Smoky BBQ £12.95
Woodforde's ale sauce, bacon and onion rings

Toasted bun, made to our own recipe with spinach and chickpeas, Wherry wholegrain mustard mayonnaise, baby gem, tomato, pub chips, sweet chilli sauce & Woodbastwick slaw

Sandwiches

 Gluten free option available, please ask

All available with a choice of granary, white or gluten free
Served with kettle crisps and dressed leaves (Served 12-5pm Mon-Sat)

Ham and Nelson's chutney £6.95

Roast British beef and watercress £6.95

Cheese and pickle £6.50 

Chicken and bacon mayonnaise £6.95

Prawns in cocktail sauce £6.95

Tuna and red onion mayonnaise £6.95

Egg mayonnaise £6.50 

Why not order a side of chips? £2.50

Slow Baked Jacket Potato

All jackets served with mixed leaves and Woodbastwick slaw
(Served 12-5pm Mon-Sat) £6.95

Choose your topping

Cheddar cheese £1.00 

Baked beans £0.95 

Tuna and red onion £1.75 

Prawns in cocktail sauce £2.50 

Egg mayonnaise £1.50 

Sides

Pub chips £2.50 

Wherry battered onion rings £2.50

Cheesy pub chips £3.00 

Side salad £2.95 

Garlic ciabatta £2.50

Woodbastwick slaw £1.95

Cheesy garlic ciabatta £3.00

Seasonal vegetables £2.95

 - Gluten free

 - Vegetarian

Desserts

Crème brûlée £5.95 
Vanilla creme brûlée served with summer fruit compote and shortbread

Chocolate brownie £5.95
Chocolate brownie, hot chocolate sauce, vanilla ice cream

Eton mess £5.95
Poached summer berries, crushed meringue, whipped cream

Alabama fudge cake £5.95 
Served with pouring cream.

3 Scoops of ice cream £3.95
Vanilla, Strawberry & Chocolate

Due to seasonality, all menu items are subject to availability. Food allergies and intolerances – please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. All suppliers and kitchens handle numerous ingredients and allergens and our menu descriptions do not include all ingredients. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free

Drinks

WOODFORDE'S
BREWERY TAP

Fur &
Feather

Beers

Our Beers



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: Any of our range of burgers



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: Hunters chicken and Brie, cranberry & onion marmalade tart



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: 8oz Rump Steak and Cheese steak Sandwich



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: Fish and chips



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 wintry 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: Nogin Yorky



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: Wholetail scampi

Other Beers

We have a beer for every occasion, please ask at the bar about our beers on tap including our current seasonal range

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: Smoked salmon & prawn mixed salad

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: Pan seared sea bass

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: 8oz rump steak

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: Nogin Yorky

Rosé Wine

Pinot Grigio Blush, Villa Benezi 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: Linguini arrabbiata

Sparkling Wine & Champagne

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

Soft Drinks

We have a wide variety of soft drinks available, please ask your server or visit the bar

Hot Drinks

Regular tea £1.80	Filter coffee £2.20	Mocha £2.50
Earl Grey £2.20	Decaf coffee £2.20	Espresso £1.80
Green tea £2.20	Latte £2.30	Double £2.50
Peppermint tea £2.20	Cappuccino £2.30	Hot chocolate £2.50
fruit teas £2.20 each		