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@woodfordesfurandfeather

FOOD MENU

SMALL PLATES

Crispy Chilli Squid (GF)	9.00
Asian salad & garlic aioli	
Ham Hock Terrine (GFO)	8.50
With piccalilli, toasted sourdough	
Chicken Satay (N)	9.50
Spicy peanut dip & salad	
Bruschetta (VE) (GFO)	8.00
Toasted sourdough, fresh tomatoes, fresh basil, olive oil, balsamic reduction	
Hot Honey Chicken Wings (GF)	8.50
Served with salad	
Gambas Pil Pil	8.50
Shell on prawns, chorizo, garlic butter	
Falafel (N)	8.50
Creamy tahini hummus, toasted pistachios, salad garnish	

NIBBLES

Bread & Oil	5.00
Bowl of Olives (VE)	5.00
Warm Sourdough & Salted Butter	4.50
Nibbles Board (All of the above)	12.00
Sharing Platter	35.00
Nibbles Board + a choice of 3 of our small plates	

CIABATTAS/SANDWICHES

(Available 12 – 5pm)

All served on either white ciabatta or on a wholemeal deli roll, side salad & salted crisps.

Upgrade to hand cut chips or skinny fries - £2.00

Norfolk Cheese Steak	9.50
Shredded beef with mozzarella & cheddar, roasted red peppers & onions	
Fish Goujons & Tartare Sauce	9.50
Woodforde's beer battered cod goujons & tartare sauce	

Crispy Chicken & Mango Mayonnaise	9.00
Crispy chicken breast strips, iceberg lettuce, cucumber, mango mayonnaise	

Mozzarella Tomato & Pesto (V)	9.00
Mozzarella, beef tomatoes, pesto and fresh basil	

Mediterranean Spiced Falafel (VE) (N)	9.00
Falafel, vegan cheese, salad	

MAINS

Ale & Yorkie	19.00
Giant homemade Yorkshire pudding filled with slow cooked beef in a Wherry gravy, mashed potato or hand cut chips & seasonal veg	

Wherry Catch of the Day (GFO)	18.50
Wherry battered fish with hand cut chips, garden or mushy peas & tartare sauce	

Breaded Scampi	17.00
Hand cut chips, garden or mushy peas & tartare	

Chicken Supreme (GF)	18.00
Chicken supreme, herb new potatoes, tenderstem broccoli, mushroom tarragon sauce	

Pan-Fried Seabass (GF)	19.50
Sautéed new potatoes, tenderstem broccoli, brown shrimp & caper lemon butter	

Vegetable Lasagne (VE)	15.50
Roasted pepper & spinach lasagne, salad & garlic ciabatta	

Pie of The Day	18.00
Served with seasonal veg & mash potato or hand cut chips	

FUR & FEATHER SALAD

Caesar Salad	11.00
Romaine lettuce, croutons, parmesan cheese, Caesar dressing	

Add Chargrilled Chicken	6.50
Add Cromer Crab	8.00
Add Tiger Prawns	7.50
Add Grilled Halloumi	6.00

PIZZA

Classic Margherita (V)	12.50
Rich tomato base with fresh mozzarella & basil	
Goat's Cheese & Red Onion (V)	14.00
Rich tomato base with mozzarella, fresh goat's cheese, caramelised red onion chutney, rocket	
Meat Feast	14.50
Rich tomato base with mozzarella, Chorizo, sausage, chicken & pepperoni	
BBQ Chicken & Bacon	14.50
Rich tomato base with chicken, bacon & bbq sauce	

GRILL

Woodforde's Beef Burger	18.00
Homemade Norfolk beef burger, toasted bun, baby gem, beef tomato, gherkin, fries & slaw	
Chicken Caesar Burger (GFO)	18.00
Marinated in lemon, garlic, thyme, olive oil & topped with Caesar dressing baby gem, parmesan, fries & slaw	
Gammon Steak (GF)	18.00
Hand cut chips, garden peas, egg or pineapple	
Ribeye (GF)	28.00
Flame grilled Ribeye, roasted tomato, onion rings, grilled mushroom, hand cut chips & salad	
Add peppercorn or blue cheese sauce - 4.00	
Add garlic crevettes - 6.00	

SIDES

Seasonal Vegetables (VE) (GF)	3.50
Seasonal Side Salad (VE) (GF)	3.50
Onion Rings	3.50
Skin on Fries (GF)	4.00
Hand Cut Chips (GF)	4.00
Cheesy Fries or Chips	5.00
Cajun Halloumi Fries & Garlic Mayo	7.50
Add Grilled Halloumi	2.50
Add Bacon	2.00
Curried Mayonnaise	2.50
Garlic Bread	4.00

DAILY SPECIALS

See our specials board in the restaurant or above the wood burner for the selection of today's specials created by the team

DINERS GET 10% OFF

BEER, ALE & CYDER IN OUR SHOP

Please ask for more details.

DESSERTS

Eton Mess	8.00	Dark Chocolate Brownie (V) (GF)	8.50
Fresh strawberries & raspberries, Chantilly cream, meringue		Chocolate sauce, honeycomb ice cream or cream	
Lemon Meringue Tart (GF) (VEO)	8.00	Cheesecake of the Day	8.50
Lemon tart, meringue, raspberry coulis, vanilla ice cream		Served with vanilla ice cream	
Chocolate & Almond Torte (GF) (VE)	9.00	Tiramisu	8.00
Served with orange sorbet		Coffee infused sponge, Tia Maria, cream cheese, chocolate	



V = Vegetarian · VE = Vegan · GF = Gluten Free · GFO = Gluten Free Option Available · DF = Dairy Free
N = Contains Nuts **Please inform us of any allergies or intolerance**