



WOODFORDE'S
BREWERY

Fur & Feather

SUNDAY FOOD MENU



Slad Lane. Woodbastwick. NR13 6SW

Visit our website to see more

furfeathernorfolk.com

01603 720003

FOOD MENU

STARTERS

Crispy Chilli Squid (GF)	8.50
Asian Salad & garlic aioli.	
Ham Hock & Chicken Bon Bons (GF)	9.00
Smoked mayonnaise.	
Chicken Satay (GF) (N)	9.50
Spicy peanut dip & salad.	
Bruschetta (VE)	9.00
Toasted sourdough, fresh tomatoes, fresh basil, olive, balsamic reduction.	
Hot Honey Teriyaki Chicken Wings (GF)	8.50
With pitta chips & chilli salsa.	

SUNDAY ROASTS

(Speak to the team about GF, DF, VE and VG options)

Sirloin of Beef
Supreme of Chicken
Stuffed Rolled Pork Belly
Nut Roast

Roast potatoes, stuffing,
 Yorkshire pudding, seasonal vegetables & gravy.

1x Choice - £17.50
3 Meat Roast - £21.00
Roast of the Day - £18.50

Additional Sides:
 Cauliflower Cheese - 5.00
 Extra Yorkie - 2.00
 Extra Roast Potatoes - 2.00
 Pigs in Blankets - 3.50

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	6.50
Curried Mayonnaise	2.50
Add Cheddar Cheese	2.00
Add Bacon	2.00

NIBBLES

Bread & Oil	5.00
Bowl of Olives	5.00
Warm sourdough & Salted Butter	4.50
Nibbles Board (All of the above)	12.00

MAINS

Wherry Catch of the Day (GFO)	19.00
Wherry battered market fish, fries or chunky chips, garden or mushy peas & tartare sauce.	
Breaded Scampi	17.00
Fries or chunky chips, garden or mushy peas & tartare sauce.	
Woodforde's 8oz Beef Burger	18.00
Two chargrilled beef burgers, toasted bun with cheese, baby gem, beef tomato and gherkin, fries & coleslaw.	
Chicken Caesar Burger (GFO)	18.00
Marinated in lemon, garlic, thyme, olive oil & topped with Caesar dressing, baby gem, parmesan, fries & slaw.	
Baked Seabass (GF)	21.00
Sauteed new potatoes, tenderstem broccoli, brown shrimp & caper lemon butter.	

DESSERTS

Cheesecake of the Week	8.50
Served with Vanilla ice cream.	
Eton Mess	8.00
Fresh Strawberries & raspberries, Chantilly cream, meringue.	
Chocolate Albion Cake.	9.00
Rich chocolate & Albion stout cake, Baileys Chantilly cream.	
Black Adder Crème Brûlée Tart	8.50
Summer berry compote made with Black Adder cyder, topped with a Crème Brûlée, vanilla ice cream.	
Vanilla Panna Cotta	9.00
Light creamy vanilla Panna Cotta, served with a blueberry coulis & shortbread.	

DAILY SPECIALS

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

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.