

## Small Plates

### Salt & Pepper Squid 8.95

Asian vegetable salad,  
coriander mayonnaise MO, G, E 495 Kcal

### House Focaccia 7

Whipped salted butter  
V, VE ON REQUEST G, D 999 Kcal

### Dukkah Houmous 8

Flat bread VE SE, G 484 Kcal

### Crispy Pork Belly Salad 10

Sesame seeds, ponzu dressing,  
blood orange, radicchio SE 334 Kcal

### Chargrilled Head-On King Prawns 10

Red & green mojo sauces,  
sour cream dressing C, D, SD 441 Kcal

### Norfolk Dapple Fritters 8

Bacon jam G, E, D, SE 421 Kcal

## Sides

### Fat Cut Chips 4.50

GF, VE SD 474 Kcal

### Skinny Fries 4.50

GF, VE SD 499 Kcal

### Onion Rings 4.50

V, GF SD 501 Kcal

### Roasted Squash Salad 5

Dressed leaves VE SD, MU 221 Kcal

### Winter Greens 5

Herb butter V D 61 Kcal

### Grilled Hispi Cabbage 5

Black garlic aioli  
V E, D, MU, SD 432 Kcal

### Garlic Focaccia 5

V G, D 396 Kcal  
Add cheese 1.50 D 203 Kcal



### Invisible Chips 2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk).

## Mains

### Chef's Pie of the Day 18

Creamed potato or fat cut chips, seasonal vegetables,  
real gravy ASK FOR ALLERGENS & CALORIES

### Beer Battered Fish & Hand Cut Chips 18

Fresh tartare sauce, homemade mushy peas,  
lemon GF F, D, SD, S, E, MU 1187 Kcal

### Roasted Butternut Squash Risotto 15

Cranberry, crispy kale  
V, VE ON REQUEST G, D, SD 730 Kcal

### Chicken Caesar Salad 19

Marinated anchovies, croutons,  
crispy pancetta G, D, F 373 Kcal

### Steak Frites 22

8oz flat iron, skinny fries,  
peppercorn sauce D, SD 946 Kcal

### Superfood Salad 18

Giant couscous tabbouleh, Feta,  
roasted squash, pomegranate, blood orange  
V, VE ON REQUEST G, D 361 Kcal

### Pan Seared Calf's Liver 19

Mashed potato, chargrilled courgette,  
onion gravy, D, G 869 Kcal



# The Pheasant

## Country Hotel & Inn

*"One cannot think well, love well,  
sleep well, if one has not dined well"*

**Virginia Woolf**

Our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

**V:** Vegetarian **VE:** Vegan **GF:** Gluten-Free

**If you have a food allergy, intolerance or sensitivity,  
please speak to your server before ordering your meal.**

Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts  
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



[www.pheasanthotelnorfolk.co.uk](http://www.pheasanthotelnorfolk.co.uk)

