

Grazers -

House Focaccia 7 Whipped salted butter V, VE ON REQUEST G, D 999 Kcal

Dukkah Houmous 8 Flat bread VE SE, G 484 Kcal

House Olives 4.50 VE SD 43 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 CF, VE SD 499 Kcal

Onion Rings 4.50 V, CF 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

 \boldsymbol{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! Scan this code for more information or visit hospitalityaction.org.uk

Starters —

Chef's Soup of the Day 7.50 Toasted focaccia **VE & GF ON REQUEST** ASK FOR ALLERGENS & CALORIES

Salt & Pepper Squid 8.95 Asian vegetable salad, coriander mayonnaise MO, G, E 495 Kcal

Wild Mushrooms & Poached Egg on Sourdough Toast 9 Garlic & herb oil v G, D, E, SE, SD 640 Kcal

Seared Scallops 14 Cauliflower purée, toasted almonds, salsa verde MO, D, N, SD 213 Kcal Twice Baked Norfolk Dapple Soufflé 12 Buttered leeks, hollandaise

V G, D, E 495 Kcal

Beetroot Carpaccio II

Goat's cheese, candied walnuts, pear, balsamic vinegar **V, VE ON REQUEST, GF** MU, N, D, SD 409 Kcal

Ham Hock & Chicken Terrine 10

Norfolk black butter, toasted brioche D, G, SD 704 Kcal

Seasonal Mains —

Chef's Day Boat Seasonal Catch POA ASK FOR ALLERGENS & CALORIES

Pan Seared Calf's Liver 19 Mashed potato, onion gravy, chargrilled courgette D. G 869 Kcal

Poached Haddock 18 Seaweed pavé, béarnaise sauce

F, D, E 310 Kcal

Pan Roasted Gressingham Duck Breast 26

Thyme fondant potato, savoy & hazelnut, roasted plum D, N 1596 Kcal

Chicken Supreme 22

Confit leg bonbon, smoked bacon mashed potato, kale, roasted chicken sauce G, D 1449 Kcal

Beer Battered Fish & Hand Cut Chips 18

Homemade mushy peas, fresh tartare sauce, 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

802 Sirloin of Swannington Beef 28

Grilled tomato & field mushroom, fat cut chips, peppercorn sauce **GF** D, SD 860 Kcal

Duo of Swannington Pork 22

Belly & treacle cured tenderloin, bubble & squeak SD, D, G 874 Kcal



"()ne 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