

Brunch

Served until 2pm

Eggs Benedict 9.95

Poached hen's eggs, bacon, hollandaise, toasted English muffin
GF ON REQUEST G, E, D, SD, S 865 Kcal

Smashed Avocado & Poached Hen's Eggs 9.95

Cherry tomatoes, chilli, sourdough toast
V, GF ON REQUEST G, E, SE 531 Kcal

Eggs Royale 13.50

Poached hen's eggs, smoked salmon, hollandaise, toasted English muffin
GF ON REQUEST G, F, E, D, S 664 Kcal

Three Egg Brunch Omelette 10.95

Smoked bacon, cheese, green salad
GF E, D, MU, SD 894 Kcal

Coachman's Breakfast 14.45

Grilled bacon, sausage, black pudding, baked beans, mushroom, tomato, fat cut chips, choice of hen's egg
GF ON REQUEST G, D, S, E, SD 944 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! Scan this code for more information or visit hospitalityaction.org.uk

Small Plates

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

House Focaccia 7

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

Dukkah Houmous 8

Flat bread **VE** SE, G 484 Kcal

Norfolk Dapple Fritters 8

Bacon jam G, E, D, SE 421 Kcal

Beetroot Carpaccio 11

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

Lunchtime Staples

Poached Haddock 18

Seaweed pavé, béarnaise sauce
F, D, E 310 Kcal

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, onion gravy, chargrilled courgette
D, G 869 Kcal

Treacle Cured Bacon Steak 18

Fried hen's egg, fat cut chips, brown sauce E, SD 909 Kcal

Cabernet Sauvignon Onion Tart 18

Shallot marmalade, roquette salad, pickled walnut dressing
V, VE ON REQUEST G, D, N, SD 476 Kcal

Sandwiches

Choice of bread, skinny fries, side salad **GF ON REQUEST**

Fish Finger Sandwich 12

Fresh tartare sauce, lemon
G, F, E, D, MU, SE, SD 834 Kcal

Coachman's Club Sandwich 13

Grilled chicken, bacon, baby gem hard boiled egg, tomato
G, E, D, SD, MU 1243 Kcal

Brie & Cranberry Ciabatta 9.95

Rocket **GF ON REQUEST** G, D, S 896 Kcal

Hand Carved Ham 9

Wholegrain mustard mayonnaise
G, D, E, MU 827 Kcal

Egg Mayonnaise 8.50

Watercress
V G, E, D, MU 697 Kcal

Mature Cheddar & Onion Chutney 9

V G, D, SD, MU 924 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