



Brunch

Served until 2pm

Eggs Benedict 10.50

Toasted English muffin,
hollandaise sauce

G, S, E, D, SD / CE, MU 679 kcal

Eggs Royale 13.95

Toasted English muffin,
hollandaise sauce

G, F, S, E, D, SD / CE, MU 755 kcal

Pheasant Breakfast 13.95

Swannington sausage,
bacon, crispy potato,
roasted tomato & mushroom,
baked beans, choice of egg

G, S, E, D, SD / CE 587 kcal

Breakfast Skillet 10.95

Swannington sausage,
chorizo, fried egg,
crispy potato, sliced onion

GF E, SD / N, S, D, CE, MU 527 kcal

Avocado Shakshuka 9.95

Toasted sourdough, poached eggs

V, VEO G, E / L, CE 217 kcal

Smoked Kipper 13.95

Two poached eggs

GF F, E, SD / CE, MU 420 kcal

Sides

Chunky Chips or Skinny Fries 4.95

VE, GF SD / CE 390 Kcal

Millionaire Fries 5.95

Truffle, Parmesan **V, GF D** 344 kcal

Spiced Roasted Carrots & Cauliflower 4.95

VE, GF 46 kcal

Buttery Winter Greens 5.50

Crushed cashews & hazelnut

V N, D / S, E, P, G 157 kcal

Honey & Mustard Dressed Salad 4.95

Roasted figs, pomegranate

V, GF MU 221 kcal

Hospitality
Action

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

While You Wait

Marinated Spanish Olives 4.50

VE, GF SD 129 kcal

Garlic & Rosemary Toasted Focaccia 7.00

Olive oil, aged balsamic

VE G, S, SD / E, D, SE 883 kcal

Roasted Butternut Squash & Honey Houmous 8.00

Toasted flatbread

V, VEO G, SE / D, E, CE, SD 363 kcal

Starters

Chef's Soup of the Day 8.50

Warm focaccia **VE & GF ON REQUEST**

ASK FOR ALLERGENS & CALORIES

Tempura Vegetables 9.50

Red pepper mayonnaise, Feta cheese

VE G, SD / S, CE 255 kcal

Brancaster Moules Marinière 15.25

Toasted focaccia **G, MO, S, D, SD** / E, MU, SE 762 kcal

Swannington Ox Cheek Croquettes 10.95

Roasted garlic aioli

G, E, D, SD / CE, MU 706 kcal

Crispy Cod Cheek Cakes 9.75

Saffron aioli, pickled cucumber,
watercress **G, F, E, MU, SD** / CE 319 kcal

Lunchtime Mains

Fish & Chips 14.95 / 19.25

Beer-battered North Sea haddock, chunky chips,
mushy peas, tartare sauce, lemon wedge

GF F, E, D, MU, SD / CE 689 kcal / 834 kcal

Pie of the Day 18.95

Creamed potato or chunky chips,
seasonal vegetables, real gravy

ASK FOR ALLERGENS & CALORIES

Winter Garden Salad 18.50

Roasted figs, cinnamon cashew,
pickled vegetables, honey mustard dressing

V, VEO, GF N, MU / P 645 kcal

Swannington

Wagyu Steak Burger 21.95

Fried egg, garlic aioli, Norfolk Dapple cheese,
millionaire fries, honey & mustard salad

G, E, D, MU, SD 1202 kcal

Pan Fried Sea Bass, Clam, White Wine & Bean Cassoulet 24.50

Cabbage & pancetta fricassée

MO, F, SD / G, S, D, CE, MU 397 kcal

Pan-Fried Lamb's Liver 19.00

Creamed potato, winter greens,
rich baby onion jus **GF D, CE, SD** / L, MU 603 kcal

8oz Flat Iron Steak 21.95

Herb-salted skinny fries,
watercress salad, peppercorn sauce,

GF D, CE, MU, SD / L 684 kcal

Chicken Supreme 21.95

Crispy potatoes, chorizo, cauliflower & spinach,
harissa aioli, onion seeds **GF SD** / CE 1068 kcal

Creamed Wild Mushroom & Truffle Linguine 19.50

Burrata **V G, D** 1246 kcal

Brancaster Moules Marinière 24.95

Skinny fries **GF MO, S, D, SD** / E, MU, SE 1372 kcal

Butternut Squash, Coconut & Chickpea Curry 18.75

Jasmine rice, toasted flatbread

VE G, MU, SD / S, E, D, CE, SE 675 kcal

Sandwiches

Classic

White or wholemeal bloomer,
Piper's crisps, dressed salad

Ham & Wholegrain Mustard Mayonnaise 9.95

G, S, D, MU, SD / SE 968 kcal

Egg & Chive Mayonnaise 9.50

V G, S, E, D, MU, SD / SE, CE 1023 kcal

Beer-Battered Haddock Fish Fingers 12.75

G, F, S, E, D, MU, SD / SE 1062 kcal

Norfolk Dapple 9.50

Red onion chutney **V G, S, D, MU, SD** / SE 1305 kcal

Artisan

Toasted brioche bun,
skinny fries, dressed salad

Prawn & Sweet Chilli 13.25

G, C, S, E, MU, SD 349 kcal

Buttermilk Chicken & Smoked Bacon 14.95

Ranch dressing

G, D, MU, SD / S 708 kcal

Avocado, Tomato & Harissa Mayonnaise 12.25

VE G, MU / L, CE 856 kcal



The Pheasant

Country Hotel & Inn

Head Chef Ben and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

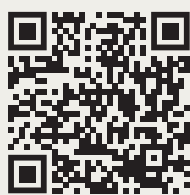
V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

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.

Allergens (**Contains** / May Contain): 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.



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www.pheasanthotelnorfolk.co.uk

