



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

Swannington Ox Cheek Croquettes 10.95
Roasted garlic aioli
G, E, D, SD / CE, MU 706 kcal

Sides

Garlic & Herb Roasted Potatoes 5.95
VE, GF 796 kcal

Norfolk Dapple Cauliflower Cheese 6.25
V, GF D, MU, SD 822 kcal

Buttery Winter Greens 5.50
Crushed cashews & hazelnut
V N, D / S, E, P, G 157 kcal

Chunky Chips or Skinny Fries 4.95
VE, GF SD / CE 390 Kcal

Millionaire Fries 5.95
Truffle, Parmesan
V, GF D 344 kcal

Honey & Mustard Dressed Salad 4.95
Roasted figs, pomegranate
V, GF MU 221 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 8.50
Warm focaccia VE & GF ON REQUEST
ASK FOR ALLERGENS & CALORIES

Crispy Cod Cheek Cakes 9.75
Saffron aioli, pickled cucumber, watercress G, F, E, MU, SD / CE 319 kcal

Brancaster Moules Marinière 15.25
Toasted focaccia
G, MO, S, D, SD / E, MU, SE 762 kcal

Tempura Vegetables 9.50
Red pepper mayonnaise, Feta cheese
VE G, SD / S, CE 255 kcal

Winter Garden Salad 9.50
Cinnamon toasted cashew, roasted figs, orange
VE, GF N, MU / P 421 kcal

Wood Pigeon 10.50
Turnip rémoulade, hazelnut snow, pomegranate, red wine jus N, D, CE, MU, SD / G, P, S, E, L 120 kcal

Sunday Best

All roast meats served with roast potatoes, braised carrot & red cabbage, kale, pulled ham-stuffed Yorkshire pudding, cauliflower cheese, Chef's rich meat gravy

Roast Sirloin of Beef 23.75
G, E, D, MU, SD / S, CE 1128 kcal

Roast Loin of Pork 19.95
G, E, D, SD / S, CE 1011 kcal

Roast Leg of Lamb 23.75
G, E, D, SD / S, CE 1537 kcal

All Three Meats 27.95
G, E, D, MU, SD / S 1126 kcal

Nutless Roast 19.95
Roast potatoes, season's best vegetables, cauliflower cheese, Yorkshire pudding, gravy V G, E, D, MU, SD / S 1286 kcal

Sunday Staples

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

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

Chicken Supreme 21.95
Crispy potatoes, chorizo, cauliflower & spinach, harissa aioli, onion seeds GF SD / CE 1068 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

Creamed Wild Mushroom & Truffle Linguine 19.50
Burrata V G, D 1246 kcal

Butternut Squash, Coconut & Chickpea Curry 18.75
Jasmine rice, toasted flatbread
VE G, MU, SD / S, E, D, CE, SE 675 kcal

Gressingham Duck Breast 26.95
Duck leg bonbon, fondant potato, five spiced roasted carrot, fig & plum purée, red wine jus
G, E, CE, SD / P, L, N, S, D, MU 1050 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.

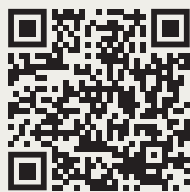
V: Vegetarian **VE:** Vegan **GF:** Gluten-Free

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

