

While You Wait

Marinated Nocellara Olives 6.50

Roasted garlic oil **V, VE, GF** 337 kcal

Toasted Garlic & Rosemary Focaccia 7

Olive oil, aged balsamic
VE G, S, SD / E, D, SE 883 kcal

Smoked Baba Ganoush 7.95

Charred flatbread, pomegranate, lemon tahini drizzle
V, VE G, SE / E, D 475 kcal

Mini Chorizo 7.95

Hot honey glaze **GF** 548 kcal

Sides

Triple-Cooked Chips or Skinny Fries 4.95

VE, GF SD / CE 290 Kcal

Millionaire Fries 5.95

Truffle, Parmesan **V, GF D** 363 kcal

Honey & Mustard Dressed Salad 4.95

Cherry tomato, pomegranate
V, GF MU 85 kcal

Roasted New Potatoes 4.95

Herbs, garlic aioli, smoked paprika
V, VEO D, E / CE, MU 422 kcal

Tenderstem Broccoli & Baby Peas 5.95

Garlic, chilli **V, VEO, GF D** 157 kcal

Season's Best Vegetables 5.50

Salsa verde **V, VEO, GF D** 376 kcal

Starters

Charcuterie Board 10.95 / 19.95

Cured meats, olives, Cheddar cheese, grapes, biscuits, house chutney

GFO G, S, D, CE, SD / P, L, N, MU, SE 474 kcal / 871 kcal

Beetroot Carpaccio 8.95

Whipped goat's cheese, poached pear, candied walnuts, balsamic

V, VEO, GF N, D, SD / P, SE 308 kcal

Duck Liver Parfait 10.95

Rhubarb & Pheasant Gin jelly, candied almonds, charred sourdough **G, N, S, D, SD** / P, CE, MU, SE 707 kcal

Mains

Fish & Chips 14.95 / 19.25

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

GF F, E, D, MU, SD / CE 504 kcal / 668 kcal

Pie of the Day 18.95

Creamed potato or triple-cooked chips, seasonal vegetables, real gravy

ASK FOR ALLERGENS & CALORIES

Swannington

Wagyu Steak Burger 21.95

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

G, E, D, MU, SD 1219 kcal

Chicken Caesar Schnitzel 19.95

Romaine lettuce, croutons, cherry tomato, aged Parmesan **G, F, E, D, SD** / S 630 kcal

Poke Bowl 17.50

Rice, pickled red cabbage, grated carrot, edamame beans, pak choi, radish, avocado, soy & ginger dressing **V, VE, GF S, SD** 368 kcal

Add Hot Smoked Salmon 3.95 **F** 157 kcal
or Lamb Rump 5.95 566 kcal

8oz Flat Iron Steak 22.95

Herb-salted skinny fries, dressed watercress green & pink peppercorn sauce

GF D, CE, MU, SD 701 kcal

Pan-Fried Lamb's Liver 19

Creamed potato, pea & broad bean fricassée, pancetta, rich baby onion jus **GF CE, SD** / L, MU 632 kcal



The Pheasant

Country Hotel & Inn

Head Chef Veaceslav 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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