



## — 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



### 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! For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## Starters

### Chef's Soup of the Day 8.50

House bread, salted butter **V, VEO, GFO**  
ASK FOR ALLERGENS & CALORIES

### Beef Fillet Tartare 14.50

Capers, cornichons, shallot, Dijon mayonnaise, cured egg yolk shaving, rye crisp  
**GFO G, S, E, MU, SD** / D, CE, SE 548 kcal

### Sautéed Oyster Mushroom 9.75

Egg yolk purée, burnt apple, Parmesan, crispy onion  
**V G, E, D, SD** 283 kcal

### Seared Scallops 15.95

Pea risotto, salt-cured lemon, Parmesan  
**GF MO, D, CE, SD** / MU 631 kcal

### Cromer Crab & Lemongrass Cake 12.95

Warm tartare sauce, pickled cucumber ribbons  
**G, C, E, D, SD** / L, S, CE, MU 665 kcal

### Crispy Lamb Croquette 10.95

Chive crème fraîche, pickled radish, salsa verde **G, E, D, CE, SD** / S, MU 680 kcal

## Seasonal 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

### 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

### Pan-Fried Chicken Supreme 22.95

Fondant potato, oyster mushroom & broad beans, pickled radish, jus  
**GF D, CE, SD** / L 955 kcal

### 100z Sirloin Steak 35.95

Café de Paris butter, triple-cooked chips, slow-roasted mushroom & tomato  
**G, F, D, MU, SD** / S, CE, SE 1081 kcal

### Chef's Day Boat Seasonal Catch POA

ASK FOR ALLERGENS & CALORIES

### Pan-Fried Trout 23.95

Warm quinoa salad, pickled kohlrabi, chive crème fraîche  
**F, D, SD** / L, CE, MU 838 kcal

### Duo of Lamb 26.95

Lamb rump, crispy lamb croquette, harissa-roasted parmentier potatoes, French peas, mint jus  
**G, E, D, CE, SD** / S, MU 1055 kcal

### Pea Risotto 19.95

Salt-cured lemon, whipped goat's cheese  
**V, VEO, GF D, CE, SD** / MU 1153 kcal

### 30th Anniversary Beef Wellington 45

Potato fondant, carrot, pickled shallot, rainbow chard, red wine jus  
**G, E, D, CE, MU, SD** 1411 kcal



# The Pheasant

## Country Hotel & Inn

### Crafted in celebration

Created by our Head Chef at The Talbot in Malton, this special dish has been crafted to celebrate 30 years of The Coaching Inn Group. A true showpiece of classic British cooking, our



Beef Wellington brings together the finest ingredients with thoughtful technique and a modern touch. Served with potato fondant, carrot, pickled shallot, rainbow chard and a rich red wine jus, it's a dish designed to mark the occasion and showcase the very best of our kitchens.



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.

### Be Inn the Know

Get all the latest news and offers for The Pheasant Country Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



**V (VO):** Vegetarian (on request)

**VE (VEO):** Vegan (on request)

**GF (GFO):** Gluten-Free (on request)

**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.

[www.pheasanthotelnorfolk.co.uk](http://www.pheasanthotelnorfolk.co.uk)

