

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

Garlic & Herb Roasted Potatoes 5.95
V, VE, GF 796 kcal

Season's Best Vegetables 5.50
Salsa verde
V, VEO, GF D 376 kcal

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

Honey & Mustard Dressed Salad 4.95
Cherry tomato, pomegranate
V, GF MU 85 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
House bread, salted butter **V, VEO, GFO**
ASK FOR ALLERGENS & CALORIES

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

Seared Scallops 15.95
Pea risotto, salt-cured lemon, Parmesan
GF MO, D, CE, SD / MU 631 kcal

Classic Prawn & Avocado Cocktail 9.95
Brown bread & butter **G, C, E, D, MU** / S 521 kcal

Beetroot Carpaccio 8.95
Whipped goat's cheese, poached pear, candied walnuts, balsamic
V, VEO, GF N, D, SD / P, SE 308 kcal

Cromer Crab & Lemongrass Cake 12.95
Warm tartare sauce, pickled cucumber ribbons
G, C, E, D, SD / L, S, CE, MU 665 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

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 23.95
GFO G, E, D, MU, SD / S, CE 1128 kcal

Roast Loin of Pork 20.95
GFO G, E, D, MU, SD / S, CE 1011 kcal

Roast Leg of Lamb 23.95
GFO G, E, D, MU, SD / S, CE 1121 kcal

Roast Chicken Supreme 20.95
GFO G, E, D, MU, SD / S, CE 986 kcal

Three Meat Roast 27.95
GFO G, E, D, MU, SD / S, CE 1216 kcal

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

Sunday Staples

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

Chicken Caesar Schnitzel 19.95
Romaine lettuce, croutons, cherry tomato, aged Parmesan **G, F, E, D, SD** / S 630 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

Pan-Fried Trout 23.95
Warm quinoa salad, pickled kohlrabi, chive crème fraîche **F, D, SD** / L, CE, MU 838 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

Pea Risotto 19.95
Salt-cured lemon, whipped goat's cheese
V, VEO, GF D, CE, SD / MU 1153 kcal

Hot Smoked Salmon Quiche 19.95
Garden salad, pesto dressing
G, F, E, D, MU, SD / C, MO, CE 548 kcal

Sandwiches

Crispy Chicken Wrap 11.95
Romaine lettuce, bacon, Caesar dressing, side salad, fries **G, E, D, CE, MU** / L 687 kcal

Beef Striploin 12.95
Smoked onion marmalade, Cheddar cheese, pickles, bloomer bread, side salad, fries
GFO G, D, SD / S 932 kcal

Fish Finger Sandwich 12.95
Brioche bun, gem lettuce, tartar sauce, side salad, fries **GFO G, F, E, MU** / L, CE 608 kcal

Hot Smoked Salmon 12.95
Crème fraîche, cucumber, focaccia, side salad, fries
GFO G, F, S, D, SD / L, E, CE, SE 693 kcal

Egg & Chive Mayonnaise 9.95
Side salad, fries
V, GFO G, S, E, D, MU / CE, SE 1043 kcal

Smoked Baba Ganoush 10.95
Avocado, pomegranate, lemon & tahini dressing, flatbread, side salad, fries
V, VE G, SE / N, CE 736 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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