A Little Something

To enjoy with a drink while you choose

Warm Olives & Sun-Kissed Tomatoes
125 kcal **VE, GF** 6.00

Garlic & Rosemary Toasted Focaccia
Olive oil, aged balsamic
G, S, SD / E, D, SE / 883 kcal **VE** 7.00

Honey-Glazed Pigs in Blankets
G, D, SD / 334 kcal 7.00

Houmous & Flatbread
Toasted seeds, dukkah spice, olive oil
G, SE, SD, N / F, P, S, E, D, CE, MU / 835 kcal **VE** 7.00

Starters

Chef's Soup of the Day
House bread, salted butter
ASK FOR ALLERGENS & CALORIES **V, VEO, GFO** 8.50

Classic Prawn & Avocado Cocktail
Brown bread & butter **G, C, D, MU** / S, E / 519 kcal **GF** 10.50

Forest Mushroom & Binham Blue Rarebit
Garlic butter, toasted farmhouse bread
G, E, D, MU / N, S, SE, SD / 500 kcal **V** 10.50

Chef's Seasonal Mussels
Crusty bread ASK FOR ALLERGENS & CALORIES 13.50

Baked Camembert Sharer
Garlic, rosemary & olive oil, olive focaccia
G, D / S, E / 1134 kcal **V** 22.00

Crispy Cod Cheek
Tartare sauce, dressed leaf, lemon
G, F, E, D, MU / S / 678 kcal 12.00

Mains

Fish & Chips
Beer-battered North Sea haddock, chunky chips, mushy peas, tartare sauce, lemon wedge
F, E, D, MU, SD / CE / 504 kcal / 668 kcal
GF Small 15.50 / Large 19.50

Chef's Seasonal Mussels
Herb-salted skin-on fries
ASK FOR ALLERGENS & CALORIES 24.50

Beetroot & Horseradish Pesto Gnocchi
Sage crisps, roast chestnut
G, MU / P, N, S / 586 kcal **VE** 19.00

Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

Chef's Pie of the Day
Creamed potato or chunky chips, seasonal vegetables, real gravy
ASK FOR ALLERGENS & CALORIES 19.00

Chef's Recommendation
8oz Flat Iron Steak
Herb-salted skin-on fries, dressed watercress green & pink peppercorn sauce,
D, CE, MU, SD / 701 kcal **GF** 23.00

Cumberland Pork Sausage
Creamed potatoes or buttered new potatoes, seasonal greens, red onion gravy
G, D / CE, MU, SD / 859 kcal 21.00

Chicken Supreme Caesar Salad
Iceberg lettuce, croutons, cherry tomato, aged Parmesan, boiled eggs, anchovies, smoked streaky bacon, Caesar dressing
G, F, E, D, SD / S / 630 kcal 21.00

Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Wagyu Steak Burger
Binham Blue or Mrs Temple's Cheddar, streaky bacon, garlic aioli, millionaire fries, honey & mustard salad
G, E, D, MU, SD / 1219 kcal 22.00

Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Sides

Chunky Chips or Skin-On Fries
SD / 469 kcal / 316 kcal **VE, GF** 5.50
Make it posh... add Italian cheese & truffle oil 153 kcal **GF** 2.00

Grilled Halloumi Fries
Paprika seasoning **D** / 444 kcal **V, GF** 6.00

Beer-Batter Onion Rings
280 kcal **V, VE, GF** 5.50

Tenderstem Broccoli & Baby Peas
Garlic, chilli **D** / 191 kcal **V, VEO, GF** 5.50

Norfolk Dapple Cauliflower Cheese
D, MU, SD / 696 kcal **V, GF** 5.50

Season's Best Vegetables
Salsa verde
D / 170 kcal **V, GF** 5.50

House Dressed Salad
Cherry tomatoes
MU / 78 kcal **V, VE, GF** 5.50

Wine Pairing · Seasonal Special · **V (VO)**: Vegetarian (on request) · **VE (VEO)**: Vegan (on request) · **GF (GFO)**: Gluten-Free (on request)

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.

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

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.

The Pheasant

Country Hotel & Inn

Which? Recommended Provider – November 2025 – Large Hotel Chains

The Coaching Inn Group

AA Rosette award for culinary excellence 2026

Part of The Coaching Inn Group

www.pheasanthotelnorfolk.co.uk