# 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

**Pan-Fried Scallops**
Roasted chorizo, piperade
**C, D** / CE, L / 336 kcal **GF** 16.00

Chef's Recommendation
**Pheasant, Chicken & Quail's Egg Terrine**
Red onion marmalade, charred sourdough
**G, E, D, SD** / N, S, MU, SE / 470 kcal **GFO** 12.00

**Smoked Mackerel Pâté**
Rye bread, dressed baby leaf
**G, F, E, D, MU** / SD / 699 kcal **GFO** 11.00

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

**Pulled Beef Croquettes**
Basil pesto, crème fraîche
**G, E, D, SD** / CE, MU / 450 kcal 11.00

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

# Mains

**Pan-Roasted Duck Breast**
Beetroot & orange pearl barley,
roasted beetroot, red wine jus
**G, D, SD** / E, CE, MU / 890 kcal 27.00

Chef's Recommendation
**Blade of Beef**
Horseradish crème fraîche,
mashed potatoes, spiced red cabbage,
charred Roscoff onion & red wine jus
**E, D, CE, MU, SD** / 845 kcal **GF** 24.50

**Smoked Ham Hock**
Dressed house salad, herb-salted chunky chips
**E, MU, SD** / CE / 1364 kcal **GF** 24.00

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

**Chef's Day Boat Seasonal Catch**
ASK FOR ALLERGENS & CALORIES POA

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

**Pan-Fried Chicken Supreme**
Five bean cassoulet, pancetta,
charred hispi cabbage
**CE, SD** / 815 kcal **GF** 23.00

**Seafood Tagliatelle**
King prawn, mussel, clam,
rich tomato sauce, fresh parsley
**G, C, F, MO, CE, SD** / L, S, E, MU / 527 kcal 26.00

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

**Pan-Fried Fillet of Sea Bass**
Basil mashed potatoes, pepperade, pak choi
**F, D** / 485 kcal **GF** 26.00

**Chef's Steak of the Day**
Herb-salted chunky chips,
slow roasted mushroom & tomato
ASK FOR ALLERGENS & CALORIES POA

**Forest Mushroom Stroganoff**
Fragrant basmati & wild rice
**CE, SD** / MU / 1153 kcal **V, VEO, GF** 20.00

**Beef Wellington**
Glazed beetroot, herb-roasted potatoes,
parsnip, pickled blackberries, red wine jus
**G, E, D, CE, MU, SD** / 1646 kcal 45.00

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

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**Sauces**
Peppercorn **D, SD** / 164 kcal **GF** 4.00
Blue Cheese **D** / 320 kcal **GF** 4.00
Red Wine Gravy CE, SD / 50 kcal **GF** 4.00
Hollandaise **E, D** / 139 kcal 4.00

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

# 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

**Invisible Chips**
0% Fat, 100% Hospitality 2.00

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

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.

# EVENING MENU

*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.*



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## Afternoon Tea

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

THE COACHING INN GROUP

AA Rosette award for culinary excellence 2026

Part of The Coaching Inn Group

**www.pheasanthotelnorfolk.co.uk**

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