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

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

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

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

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

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

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

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.

Sunday Roasts

All roast meats served with roasted potatoes, braised carrot & red cabbage, seasonal greens, Yorkshire pudding, Chef's rich meat gravy

Roast Sirloin of Beef
G, E, D, SD / S, CE, MU / 948 kcal **GFO** 24.50

Roast Loin of Pork
G, E, D, SD / S, CE, MU / 765 kcal **GFO** 21.00
Perfectly paired with **South African Pinot Noir** – light and juicy with ripe cherry and strawberry notes

Roast Chicken Supreme
G, E, D, SD / S, CE, MU / 827 kcal **GFO** 21.00
Perfectly paired with **South African Chardonnay** – ripe and fruity with notes of peach, apricot and apple

Roast Leg of Lamb
G, E, D, SD / S, CE, MU / 868 kcal **GFO** 24.50

Chef's Recommendation
Three Meat Roast
Choose three meats from the four available
G, E, D, SD / S, CE, MU / 1018 kcal **GFO** 28.50

Chestnut, Sweet Potato & Cranberry Loaf
Roasted potatoes, braised carrot & red cabbage, seasonal greens, Yorkshire pudding, vegetarian gravy
G, S, E, D, CE, MU / SD / 908 kcal **V, VEO** 19.50

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

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

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

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

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

Hot-Smoked Salmon Quiche
Garden salad, pesto dressing
G, F, E, D, MU, SD / C, MO, CE / 548 kcal 21.00
Perfectly paired with **Balfour Nannette's English Rosé** – delicate and refreshing with red berry and floral notes

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

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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

Sandwiches

Soft Shell Crab Brioche Bun
Sriracha mayonnaise, pickled cucumber, dressed leaf salad, skin-on fries
G, C, E, MU, SD / N, P, SE / 632 kcal 16.00

BLT
Smoked bacon, iceberg lettuce, beef tomato, mayonnaise, skin-on fries, dressed leaf salad
G, MU, SD / S / 1043 kcal **GFO** 12.50

Hot Honey, Sesame & Halloumi Flatbread
Houmous, shredded iceberg
G, D, SE, SD / P, N, CE / 640 kcal **V, VEO** 12.50

Fish Finger Butty
Bloomer bread, skin-on fries, dressed leaf salad
G, F, E, MU, SD / 949 kcal 13.50

Egg & Chive Mayonnaise
Bloomer bread, skin-on fries, dressed leaf salad
G, E, D, MU, SD / S, CE / 1243 kcal **V, GFO** 10.00

Mature Cheddar & Branston Pickle
Bloomer bread, skin-on fries, dressed leaf salad
G, D, SD / S / 901 kcal **V** 11.00

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

Brunch

Served Monday to Saturday until 2pm, Sunday until 11.45am

Pheasant Breakfast
Sausage, bacon, hash brown, roasted tomato, mushroom, baked beans, choice of egg
G, S, E, D, SD / CE / 829 kcal 15.00

Vegan Breakfast
Vegan sausage, spinach, tomato, hash brown, baked beans **G, S, CE** / 391 kcal **VE** 12.50

Breakfast Skillet
Sausage, chorizo, fried egg, crispy potato, sliced onion
E, SD / N, S, D, CE, MU / 527 kcal **GF** 11.00

Eggs Benedict
Toasted English muffin, smoked bacon, hollandaise sauce **G, S, E, D, SD** / CE, MU / 724 kcal 11.50

Eggs Royale
Toasted English muffin, smoked salmon, hollandaise sauce **G, F, S, E, D, SD** / CE, MU / 755 kcal 14.00

Smoked Kipper
Two poached eggs **F, E, SD** / CE, MU / 635 kcal **GF** 14.50

Cream Cheese & Smoked Salmon Bagel
Lemon, rocket **G, F, D** / SE / 506 kcal 14.00

Goat's Cheese & Maple-Glazed Fig Bagel
Rocket **G, D** / SE / 716 kcal **V** 12.00

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

SUNDAY MENU



The Pheasant
Country Hotel & Inn

Be Inn the Know

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

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?

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.

Part of The Coaching Inn Group

www.pheasanthotelnorfolk.co.uk