

British Oysters

Three: 12.95 479 Kcal

Six: 22.95 958 Kcal

Twelve: 42.95 1437 Kcal

Natural

Shallot vinegar MO

Natural

Tomato salsa MO

Tempura

G, MO

Sides

Garlic & Herb Potatoes 4.95

V D, SD 154 Kcal

Triple Cooked Chips 4.95

V SD 390 Kcal

French Fries 4.95

V 348 Kcal

Truffle & Parmesan Mashed Potato 5.95

D, SD 442 Kcal

Seasonal Vegetables 4.95

V, VE ON REQUEST D 155 Kcal

Winter Salad 4.95

V N, MU 231 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

Grazing

Tempura King Prawns 6.75

Sweet chilli sauce G, C, SD 240 Kcal

BBQ Pork Belly 6.75

Crispy pork skin G, F, CE, MU, SD 490 Kcal

Mixed Pitted Olives 5.50

VE SD 195 Kcal

Chef's Selection of Fresh Focaccia 6.75

Whipped butter

VE ON REQUEST G, N, D 894 Kcal

Beetroot Houmous 6.75

Flatbread V, VE & GF ON REQUEST

G, N, D, SE, SD 840 Kcal

Starters

Chef's Soup of the Day 7.25

Fresh bread & butter GF & VE ON REQUEST

ASK FOR ALLERGENS & CALORIES

Norfolk Cheddar Cheese Bonbon 8.95

Pickled apple, baby gem lettuce, heritage tomato chutney V G, E, D, SD 498 Kcal

Braised Shin of Beef Croquettes 8.75

Parsnip & truffle purée, parsnip crisps

G, E, D, SD 497 Kcal

Thai Style Cod Cakes 8.95

Chilli sauce, pickled vegetables

G, C, F, E, D, SD 502 Kcal

Smoked Salmon Mousse 9.95

Chilli & lime compressed cucumber

rosemary crostini, herb oil

GF ON REQUEST G, F, N, D 456 Kcal

Wild Mushroom & Chicken Terrine 8.75

Rosemary crouton, burnt apple purée, pickled courgette GF ON REQUEST G, N 88 Kcal

Seasonal Mains

Braised Pork Belly 19.95

Bacon cabbage, crispy potato, silverskin onions, red wine jus G, E, CE, SD 1047 Kcal

Sticky Ox Cheek 22.95

Truffle mashed potato, roasted parsnip, watercress GF D, CE, SD 629 Kcal

Venison Steak 29.95

Garlic & rosemary fondant potato, pickled blackberries, tenderstem broccoli, red wine jus GF CE, SD 480 Kcal

Roasted Sea Bass Fillet 29.95

Garlic & herb potatoes, seasonal greens, tomato salsa GF F 709 Kcal

Tomato & Chilli Red Lentil Dahl 17.25

Beetroot houmous, poppadom

VE G, N, SE, SD 534 Kcal

Smoked Monkfish Tail 27.95

Chorizo & mixed bean cassoulet, toasted almonds GF F, N, CE, SD 1198 Kcal

Caramelised Cauliflower & Red Onion Tart 16.95

Balsamic glaze, dressed salad

V G, D, SD 775 Kcal

Chef's Thai Green Chicken Curry 18.25

Basmati rice, flatbreads G, D 1486 Kcal

Smoked Haddock Linguine 17.95

Parmesan, pea shoot salad, herb oil

G, F, D, CE 1170 Kcal

Beer Battered Fish & Chips 17.95

Triple cooked chips, tartare sauce,

minted crushed peas

G, F, E, D, MU, SD 1170 Kcal

Desserts

Honey Glazed Figs 8.25

Mixed nut granola, cinnamon yoghurt
G, P, N, D, SD 689 Kcal

Dark Chocolate Delice 8.75

Chantilly cream, winter berries, chocolate tuile G, S, E, D 1063 Kcal

Sticky Toffee Pudding 8.25

Candied pecans, vanilla ice cream G, N, E, D 327 Kcal

Orange & Amaretto Crème Brûlée 8.50

Cranberry shortbread G, E, D 1059 Kcal

Caramelised Apple Tarte Tatin 8.20

Vanilla crème anglaise G, E, D 753 Kcal

Ice Cream & Sorbet 7.95

Chocolate biscotti biscuit

GF ON REQUEST G, N, S, E, D 774 Kcal

Norfolk Cheeses 13.95

Grapes, quince jelly, cracker biscuits, heritage tomato chutney

GF ON REQUEST G, D, CE, MU 958 Kcal



The Pheasant

Country Hotel & Inn

*"One cannot think well, love well,
sleep well, if one has not dined well"*

Virginia Woolf

Our kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 Kcal a day. 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.

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