



Brunch

Served until 2pm

Avocado Mousse & Poached Egg 10.95

Salsa verde, choice of toast

V, VE & GF ON REQUEST G, E, SE 937 Kcal

Eggs Florentine 9.95

Toasted muffin, spinach, hollandaise sauce

GF ON REQUEST G, S, E, D 608 Kcal

Eggs Benedict 9.95

Toasted muffin, ham, hollandaise sauce

GF ON REQUEST G, S, E, D 679 Kcal

Eggs Royale 13.25

Toasted muffin, smoked salmon, hollandaise sauce

GF ON REQUEST G, F, S, E, D 729 Kcal

French Toast with Bacon 11.50

Sliced banana, maple syrup

G, S, E, D 627 Kcal

Scrambled Tofu on Toast 9.95

Tomato Salsa **VE, GF ON REQUEST**

S, G 436 Kcal

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

Small Plates

Chef's Soup of the Day 7.25

Fresh bread & butter **GF & VE ON REQUEST**

ASK FOR ALLERGENS & CALORIES

Salt & Pepper Squid 8.95

Lemon saffron mayonnaise

G, MO, S, E, MU 554 Kcal

Chef's Selection of Fresh Focaccia 6.75

Whipped butter **VE ON REQUEST** G, N, D 894 Kcal

BBQ Pork Belly 6.75

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

Beetroot Houmous 6.75

Flatbread **V, VE & GF ON REQUEST**

G, N, D, SE, SD 840 Kcal

Crispy Cauliflower Bites 7.25

Chilli aioli G, E, MU, SD 349 Kcal

Braised Shin of

Beef Croquettes 8.75

Parsnip & truffle purée, parsnip crisps

G, E, D, SD 497 Kcal

Moules Marinière 11.95

Classic mussels steamed in wine,

crusty bread G, MO, N, D, SD 776 Kcal

Sunday Best

Roast Sirloin of Beef 19.95

Chef's roast potatoes, season's best vegetables, cauliflower cheese, Yorkshire pudding, gravy

G, S, D, E, MU, SD 716 Kcal

Roast Leg of Lamb 19.95

Chef's roast potatoes, season's best vegetables, cauliflower cheese, Yorkshire pudding, gravy

G, S, D, E, MU, SD 855 Kcal

Roast Striploin of Pork 18.95

Chef's roast potatoes, season's best vegetables, cauliflower cheese, Yorkshire pudding, gravy

G, S, E, D, MU, SD 855 Kcal

Classic Nut Roast 16.95

Chef's roast potatoes, season's best vegetables, cauliflower cheese, Yorkshire pudding, gravy

V, VE ON REQUEST G, S, D, E, MU, SD 1156 Kcal

Lunchtime Staples

Honey Glazed Ham 17.25

Triple cooked chips, duck eggs, dressed salad **GF** E, MU, SD 976 Kcal

Tomato & Butternut Squash

Red Lentil Dahl 17.25

Beetroot houmous, poppadom

VE G, N, SE, SD 534 Kcal

Winter Superfood Salad 15.95

Pomegranate, roasted squash, sliced avocado, toasted almonds **VE, GF** N, MU 544 Kcal

Chef's Thai Green

Chicken Curry 18.25

Basmati rice, flatbreads G, D 1486 Kcal

Tempura King Prawns 17.95

Asian salad, chilli sauce G, C, MU SD 615 Kcal

Smoked Haddock Linguine 17.95

Parmesan, pea shoot salad, herb oil

G, F, D, CE 1170 Kcal

Pan Seared Lamb's Liver 18.25

Truffle mashed potato, seasonal greens, baby onions, red wine jus **GF** D, CE, SD 525 Kcal

Flat Iron Steak 21.95

Triple cooked chips, dressed salad

GF D, CE, MU, SD 831 Kcal

Thai Cod Cakes 17.95

Lemon saffron aioli, pickled vegetable salad, french fries G, C, F, E, D, MU, SD 757 Kcal

Beer Battered Fish & Chips 17.95

Triple cooked chips, tartare sauce,

minted crushed peas G, F, E, D, MU, SD 1170 Kcal

Sandwiches

Artisan Paninis

Dressed salad and french fries **GF ON REQUEST**

Halloumi & Red Onion 11.95

V G, D, MU 1094 Kcal

Chicken Caesar 11.95

G, E, D, MU 1472 Kcal

Battered Haddock Goujons 11.95

Tartare sauce G, F, E, MU, SD 865 Kcal

Avocado & Tomato Salsa 11.95

VE G, MU 1031 Kcal

Classic Sandwiches

Choice of bread, dressed salad **GF ON REQUEST**

Cheese & Tomato Chutney 8.50

V G, D, MU 925 Kcal

Ham & Mustard Mayonnaise 8.50

G, E, D, MU 749 Kcal

Smoked Salmon Mousse 8.95

G, F, D, MU 712 Kcal

Egg & Chive 8.50

V G, E, D, MU 851 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