



## British Oysters

Three: 13.95 <sup>479 Kcal</sup> / Six: 24.95 <sup>958 Kcal</sup> / Twelve: 44.95 <sup>1437 Kcal</sup>

### Natural

Shallot vinegar MO

### Natural

Tabasco, lemon MO

### Tempura

Chilli aioli E, MU, MO, G

## Grazers

### House Focaccia 7.25

Flavoured whipped butter  
V, VE ON REQUEST G, D, CE 999 Kcal

### Beetroot Houmous & Flatbread 6.75

V, VE & GF ON REQUEST G, N, D, SE, SD 840 Kcal

### Norfolk Dapple Fritters & Bacon Jam 7.45

G, E, D, SE 421 Kcal

## Starters

### Chef's Soup of the Day 7.25

Sourdough GF & VE ON REQUEST  
ASK FOR ALLERGENS & CALORIES

### Salt & Pepper Squid 8.95

Chimichurri mayonnaise G, MO, S, E, MU, SD 425 Kcal

### Slow Braised Lamb Croquettes 8.75

Anchovy & caper mayonnaise G, F, E, D 512 Kcal

### Seared Scallops 15.95

Samphire, hollandaise, keta caviar  
GF MO, F, E, D 516 Kcal

### Grilled Asparagus & Parma Ham 12.95

Poached hen's egg, hollandaise GF E, D 292 Kcal

### Heirloom Tomato & Bocconcini Salad 12.50

Olive soil, balsamic glaze, basil emulsion  
V, GF D, MU, SD 391 Kcal

### Thai Style Crab & Salmon Fishcakes 8.95

Coriander & lime salad  
G, C, F, P, N, S, E, D, SD 438 Kcal

## Sides

### Fat Cut Chips 4.95 v SD 474 Kcal

### Skin-on Skinny Fries 4.95 v SD 499 Kcal

### Onion Rings 4.75 v G, SD 501 Kcal

### Asparagus & Pea Salad 4.95

V, VE ON REQUEST MU 108 Kcal

### Spring Greens 4.95

Butter V, VE ON REQUEST D 61 Kcal

### Garlic Focaccia 4.75

V G, D 396 Kcal Add cheese 1.50 D 203 Kcal

### Grilled Baby Gem 5

Crispy onion & chipotle mayonnaise  
V G, E 272 Kcal

Hospitality  
Action

### 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](http://hospitalityaction.org.uk)

## Seasonal Mains

### Chef's Day Boat Seasonal Catch POA

ASK FOR ALLERGENS & CALORIES

### Duo of Lamb 29.95

Lamb rump & braised shoulder,  
potato terrine, tenderstem broccoli, carrot gel  
minted rich pan sauce, gremolata  
GF ON REQUEST G, E, D, SD, CE 1055 Kcal

### Roast Breast of Chicken 18.95

Dauphinoise potatoes, French style peas &  
smoked bacon, white wine & thyme velouté  
GF ON REQUEST D, CE, MU, SD 926 Kcal

### Pan Seared Calves' Liver 18.95

Truffle mash, seasonal greens, baby onions,  
red wine jus GF D, CE, SD 525 Kcal

### Fire Roasted Red Pepper Risotto 15.95

Parsley, goat's curd V ON REQUEST D, SD 978 Kcal

### Fish & Chips 18.95

Chef's secret recipe beer battered fish,  
fat cut chips, mushy peas, tartare sauce  
GF ON REQUEST G, F, SD, S, E, MU, D 1187 Kcal

### Stone Bass 21.95

Seaweed & potato hash, pea purée, dill & crème  
fraîche, crispy samphire GF G, D, F, SD 1082 Kcal

### 8oz Sirloin Steak 29.95

Tomato & red onion salad, fat cut chips,  
peppercorn sauce GF D, MU, CE, SD 860 Kcal

### Slow Cooked Pork Belly 23.95

Treacle glazed pork tenderloin, sprouting broccoli,  
potato purée, Thai spiced jus G, S, D, SD 1142 kcal

### Red Lentil & Sweet Potato Dahl 17.95

Cucumber raita, mini naan  
VE, GF ON REQUEST G, S, MU 587 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

**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.

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](http://www.pheasanthotelnorfolk.co.uk)