

## While You Wait

**Pitted Olives 4.50**

VE SD 35 Kcal

**Garlic & Rosemary Focaccia 7.00**

Whipped butter

V, VE ON REQUEST G, N, D 395 Kcal

**Beetroot Houmous 8.00**

Toasted flatbreads

VE G, N, D, SE, SD 840 Kcal

## Sides

**Truffle & Parmesan Fries 5.95 GF D**

**Triple Cooked Chips or Fries 4.95**

VE, GF 348 Kcal

**Seasonal Greens 5.25**

Mint pesto V, GF P, N, D, SD 144 Kcal

**Pomegranate Jasmine Rice 4.95 VE 120 Kcal**

**Honey Dressed Asian Salad 4.95 VE MU 342 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! For more information, visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk).

## Starters

**Crispy Sweet Chilli Beef 12.50**

Asian slaw S, SE, SD 362 Kcal

**Norfolk Charred Asparagus 9.50**

Poached egg, Parmesan, hollandaise sauce

V G, E, D 425 kcal

**Chargrilled King Prawns 12.50**

Chilli dressing, sour cream C, D, SD 441 Kcal

**Braised Lamb Croquettes 9.95**

Mint emulsion, watercress salad

G, E, C, MU, SD 896 Kcal

## Mains

**Chef's Pie of the Day 18.50**

Creamed potato or fat cut chips, seasonal vegetables, real gravy ASK FOR ALLERGENS & CALORIES

**Beer Battered Fish & Triple cooked Chips 18.95**

Mushy peas, tartare sauce GF SD, D, MU, F 1187 Kcal

**Sautéed King Prawn Linguini 21.50**

Shellfish bisque, coriander, chilli, lime, watercress salad G, MO, C, E 828 Kcal

**Lamb's Liver 19**

Creamed mash potato, seasonal greens, rich baby onion gravy D, CE, SD 605 Kcal

**Chef's Day Boat Seasonal Catch POA**

ASK FOR ALLERGENS & CALORIES

**Chicken Caesar Salad 18.50**

Herb croutons, anchovies, shaved Parmesan, crispy bacon G, F, E, D, SE, MU 375 Kcal

**Swannington 8oz Sirloin Steak 29.50**

Triple cooked chips, watercress salad, peppercorn sauce D, SD 1385 Kcal

**Honey Glazed Burrata 18.25**

Heritage tomato & watermelon salad, balsamic glaze, toasted crostini V, VE ON REQUEST G, N, CE, SD 403 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)