



Desserts

Sticky Toffee Pudding 9.50

Caramel sauce, vanilla ice cream

G, E, D 818 Kcal

Eton Mess Sundae 9.50

Meringue, chantilly cream, mix berries

GF E, D 1110 Kcal

Coconut Panna Cotta 9.50

Kiwi & basil salsa, toasted coconut praline

VE, GF SD 477 Kcal

Coffee & Hazelnut Parfait 9.50

Mocha custard **GF** N, S, E, D, SD 658 Kcal

Rich Dark Chocolate

Torta Caprese 10.25

White chocolate mousse, clotted cream

GF N, S, E, D, SD 1317 Kcal

Chef's Norfolk & British Cheese Board 14.95

Grapes, seasonal chutney, Thomas Fudge crackers

V, GF ON REQUEST G, D, CE, D, 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 **DF:** Dairy-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