



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

Brunch

Served until 2pm

Eggs Benedict 9.95

Poached hen's eggs, grilled bacon, hollandaise, toasted English muffin
GF ON REQUEST G, E, D, SD, S 865 Kcal

Eggs Royale 13.50

Staithe Smokehouse salmon, poached hen's eggs, hollandaise, toasted English muffin
GF ON REQUEST G, F, E, D, S 613 Kcal

Smashed Avocado & Poached Hen's Eggs 9.95

Roasted tomatoes, sourdough toast
V, GF ON REQUEST G, E, SE 531 Kcal

Three Egg Brunch Omelette 10.95

Bacon, cheese, dressed salad
GF E, D, MU, SD 894 Kcal

Staithe Smokehouse Kipper 12.95

Poached hen's eggs GF F, E 420 kcal

Pheasant Breakfast 13.95

Swannington sausage, smoked back bacon, baked beans, slow roasted tomato, mushroom, crispy potatoes
GF E, S, D, SD 843 Kcal

Small Plates

Crispy Sweet Chilli Beef 12.50

Asian slaw S, SE, SD 362 Kcal

Braised Lamb Croquettes 9.95

Mint emulsion, watercress salad
G, E, C, MU, SD 896 Kcal

Chargrilled King Prawns 12.50

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

The Pheasant's Chowder 13.50

Clams, Kings Lynn cockles, crayfish, toasted focaccia
G, C, MO, F, S, D, CE, SD 720 Kcal

Chef's Soup of the Day 8.50

Toasted focaccia VE & GF ON REQUEST
ASK FOR ALLERGENS & CALORIES

Beetroot Carpaccio 9.25

Whipped goat's cheese, poached pear, candied walnuts, balsamic glaze
V, VE ON REQUEST, GF N, D, SD 436 Kcal

Norfolk Charred Asparagus 9.50

Poached egg, Parmesan, hollandaise sauce
V G, E, D 425 kcal

Salted Cod Fishcake 9.50

Saffron aioli, pickled cucumber ribbons
G, F, E, MU, SD 603 Kcal

Lunchtime Mains

Beer Battered Fish & Triple cooked Chips 18.95

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

Chef's Pie of the Day 18.50

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

Sautéed King Prawn Linguini 21.50

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

Chicken Supreme 19.25

Warm salad of crispy potato, asparagus, spinach, cauliflower, garam masala aioli, black onion seeds
E, D, SD 753 Kcal

Norfolk Asparagus, Pea & Mint Risotto 17.50

Watercress, Parmesan
V, VE ON REQUEST D, CE, SD 729 Kcal

Steak Frites 19.50

8oz flat iron, french fries, peppercorn sauce, dressed salad GF D, SD 946 Kcal

Lamb's Liver 19

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

Sweet Potato & Jackfruit Curry 18.75

Pomegranate jasmine rice, flatbread
VE G, MU 1388 Kcal

Chicken Caesar Salad 18.50

Herb croutons, anchovies, shaved Parmesan, crispy bacon G, F, E, D, SE, MU 375 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! Scan this code for more information or visit hospitalityaction.org.uk

Sandwiches

White or wholemeal bloomer, french fries, dressed leaves

Pheasant Club 13

Baby gem lettuce, crispy bacon, tomato
GF ON REQUEST G, F, E, D, MU, SD 1243 Kcal

Fish Finger 12.75

Tartare sauce, lemon
GF ON REQUEST G, F, E, D, MU, SD 834 Kcal

BBQ Jackfruit 11.50

Baby gem leaf
VE, GF ON REQUEST G, D, MU 571 Kcal

White or wholemeal bloomer, Piper crisps, dressed leaves

Wiltshire Ham & Mustard Mayonnaise 9.75

GF ON REQUEST G, E, D, MU, SD 1068 Kcal

Egg Mayonnaise 9.25

Baby watercress
GF ON REQUEST G, E, D, MU, SD 928 Kcal

Staithe Smokehouse Salmon 12

Dill crème fraîche
GF ON REQUEST G, D, MU 881 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