

THE PHEASANT INN

Pub Nibbles

Garlic bread (v)	£3.50
Garlic ciabatta with cheese (v)	£4.25
A selection of homemade breads , tapenade olive oil and butter (v)	£4.25
Pork crackling , Bramley apple sauce	£3.00
Hot Scotch egg , house chutney	£4.25
Black pudding & Cumberland chipolatas in honey	£4.25
Marinated mixed Kalamata olives (v)	£3.95
Beer battered haddock goujons , tartare sauce	£4.50

Sandwiches (Served until 6.00pm)

Served on your choice of white or granary bloomer unless stated otherwise.

Grilled 4oz ribeye steak ciabatta , caramelised onion, watercress and English mustard	£8.00
Beer battered haddock fish fingers , tartare sauce, dill pickle and gem lettuce on a brioche bun	£6.95
Honey glazed baked ham , heirloom tomato, black bomber cheese and iceberg lettuce	£6.95
Prawn Marie Rose and smoked salmon , gem lettuce and sunblushed tomato	£7.95
Warm brie , red pepper and red onion jam, rocket leaves and pesto (v) (n)	£6.95
Smoked streaky bacon , lettuce and tomato with wholegrain mustard mayonnaise	£6.95
Chargrilled chicken breast , BBQ sauce and smoked Applewood cheddar	£7.00
Free range egg mayonnaise , paprika, watercress, cucumber and spring onion (v)	£6.75

Sharing Boards (Served until 6.00pm)

Butcher's Board Hot Scotch egg, mixed chipolatas, honey glazed ham, topside of beef, pork cheek fritters, piccalilli, BBQ sauce and homemade breads	£16.50
Ploughman's Board Honey glazed ham, salad of celery, apples and grapes, pickled onions, Snowdonia black bomber cheese, duck leg terrine, house chutney, piccalilli and homemade breads (n)	£15.50
Market Fish Board Loch Duart smoked salmon, caviar, smoked haddock fishcake, beer battered haddock goujons, smoked trout brandade, prawn Marie Rose salad and granary toast	£17.95

Salads

Classic Caesar salad , gem lettuce, anchovies, bacon parmesan, croutons and Caesar dressing	£9.95
with garlic and lemon chicken breast	£12.50
Muncaster crab , lime and cayenne mayonnaise, parmesan crisps, pink grapefruit, shredded iceberg lettuce and avocado	£12.95
Salad of herbed quinoa , pomegranate, baby spinach, blushed tomato, sunflower seed, mung beans, edame beans and citrus dressing (v)	£11.25
Add - Chargrilled chicken £2.50 Marinated feta £1.95 Delamere goat's cheese £1.95	
Gravaldax , warm cured Scottish salmon supreme, Kalamata olives, chopped egg, cured tomato, spring onion, radish, anchovies and gem lettuce	£13.95

Please feel free to place your order at the bar.

On Sundays we serve two traditional Sunday roasts. For this week's choices see our specials board.

Starters

Chef's homemade soup of the day , served with homemade bread and butter	£5.50
Loch Duart smoked salmon , dill crème fraîche, lemon, caviar and beetroot ketchup	£7.50
Tiger prawn Pil Pil , coriander, garlic and chilli with garlic ciabatta	£7.95
Chicken liver pâté , red onion jam and toasted brioche	£6.95
Smoked haddock fishcake , wholegrain mustard, saffron and garlic mayonnaise and pickled cucumber	£7.00
Summer pea risotto , chestnut mushrooms, Nannykin's goat's curd and white truffle oil (v)	£6.95 (small) £11.50 (large)
Terrine of confit duck , pistachio, orange and Cumbrian air dried ham, served with apricot jam and toasted brioche (n)	£7.50
Seared Black Pearl scallops , tomato and strawberry tartare, balsamic syrup, basil and parmesan	£8.25
Carpaccio of heritage beetroots , whipped goat's cheese, grilled white asparagus and vegetarian black pudding (v)	£7.25
Crispy beef shin hash , beetroot ketchup, apple, radish, smoked bacon and endive salad	£7.50
Slow cooked pork belly , chorizo, sweetcorn, watercress and apple	£7.95
Prawn Marie-rose, Muncaster crab and crayfish cocktail , sunblushed tomato, pickled cucumber, shredded iceberg, caviar and toasted bread shards	£7.95

Mains

Welsh Valley lamb rump , broad beans, buttered radish, broccoli florets, cured fennel and parisienne potatoes with a feta and mint dressing	£17.95
Fillet of sea bass , haricot bean, pancetta, oregano and sunblush tomato ragout, parmesan crisp and lemon verbena dressing	£16.50
Ridings Reserve beef Wellington , Bordelaise sauce, watercress and hand cut chips	£24.50
Goosnargh duck breast , celeriac and lemon thyme purée, crispy polenta, roasted plum and sauté pak choi	£16.95
Almond and thyme roasted chicken breast , red onion and chive gnocchi, baby spinach leaves, parmesan and smoked pancetta lardons (n)	£14.50
Baked fillet of hake , horseradish mash, buttermilk fried oyster, leek, pea purée shrimps and dill	£15.95
Roasted pork tenderloin , wild mushroom, spinach and tarragon cream, glazed pork cheeks, spring onion mash and pickled golden raisins	£16.95
Pan fried Scottish salmon pave , anya potatoes, pickled cucumber, crispy cockles, parsley purée and lemon	£15.95
Artichoke, tomato, red onion and smoked Applewood tartlet , balsamic pearls, rocket leaf, pesto, radish and apple (v)	£12.95

Pheasant Inn Pub Classics

Beer battered haddock , homemade marrowfat mushy peas, tartare sauce and chunky chips	£9.95 (small) £13.95 (large)
Handmade pie of the day , seasonal vegetables, creamed potato and traditional gravy	£14.50
The Pheasant Inn 10oz steak burger with chunky chips and your choice of - cheddar cheese; goat's cheese; streaky smoked bacon; bbq pulled pork; Burts blue cheese; red onion jam; field mushrooms or fried hen's egg	£12.95 with 1 topping £1.50 for each additional topping
28 day aged ribeye steak , roasted mushroom, cured tomato and charred pepper with chunky chips	£23.50
Five bean chilli , wild basmati rice, tortilla chips and sour cream (v)	£11.50
Samy's butter chicken curry , garlic and coriander naan bread, scented pilaf rice, chutney and poppadum (n)	£14.50
Breaded whole tail scampi , chunky chips, garden peas and tartare sauce	£13.95
The Pheasant Inn veggie cheese burger , tomato relish, onion rings, chunky chips and your choice of red onion jam, roasted mushrooms or beetroot ketchup (v)	£11.50
Ridings Reserve steak and horseradish suet pudding , savoy cabbage, pickled shallot rings and red wine sauce	£14.95

Side orders (all £3.50 unless indicated otherwise)

Crispy beer battered onion rings (v)	Savoy cabbage & bacon
Chunky chips (v)	Tenderstem broccoli (v)
Truffle and parmesan chips, £3.95 (v)	Seasonal house salad (v)
Creamed mash potato (v)	Tomato, rocket & Parmesan salad £3.95 (v)
Buttered chantenay carrots & chives (v)	

Sauces (all £2.25)

Green peppercorn
Red wine
Traditional beef gravy
Borderlaise
Blacksticks Blue cheese

(v) suitable for vegetarians. (n) ingredients contain nuts. Please note that other dishes may contain traces of nuts. All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present. Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

White wine 125ml 175ml 250ml Bottle

LIGHT, CRISP & DRY

Casa di Fiori Pinot Grigio, Hungary (2015/16) £3.35 £4.50 £6.50 £18.95

A crisp, dry white, light and refreshing with hints of green fruits and pears.

Torres Verdeo, Spain (2015/16) £3.75 £5.25 £7.50 £21.95

Characterised by tropical fruit notes with spicy and herbaceous nuances. The fresh, elegant palate has a wonderful length.

Pinot Grigio Corte Viola, Italy (2015/16) £21.95

Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.

Pic Poul de Pinet 'Ormarine', France (2015/16) £23.95

A delightfully clean and aromatic Bordeaux blend of Sauvignon and Semillon with restrained citrus fruit and a fresh dry finish.

Pouilly Fume 'Masson Blondelet', France (2013/14) £39.95

Flinty and dry with gooseberry fruit and a long, crisp finish.

AROMATIC & FRUITY

Laughing Giraffe Chenin Blanc, South Africa (2015) £3.20 £4.40 £6.25 £17.95

Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.

Ten Rocks Sauvignon Blanc, New Zealand (2015/16) £4.10 £5.95 £7.95 £22.95

An excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.

Finca Don Mauro Torrontes, Argentina (2015) £21.95

Intense floral and fruit aromas, fresh and young with complex fruitiness. Perfect accompaniment to spicy food and curry flavours, or great by itself.

Los Gansos Gewurztraminer, Chile (2014/15) £22.95

A complex and expressive wine filled with the aromatic presence of fresh fruits, rose petals and hints of spice and lychee fruit.

Tempus Two 'Silver Series' Pinot Gris, Australia (2015) £23.95

Medium bodied wine, rich in flavours of pear and passionfruit. Backed by a crisp, acidic structure to give refinement to a well-balanced and textured palate.

RICH, FULL & TEXTURED

Moonstone Ranch Chardonnay, Australia (2016) £3.10 £4.30 £6.00 £16.95

A delicious, juicy fresh and fruity chardonnay from 'down under' clean melon and peach characters with a hint of cream

Vista Calma Viognier, Argentina (2015) £22.95

Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.

Trewa Vineyards Reserva Chardonnay, Chile (2015) £24.95

Expressive nose, with scents of bananas, white peaches and apricots mixed with notes of vanilla, toffee and dried fruits.

Running Duck 'FT & Organic' Chenin Sauvignon Blanc, S. Africa (2015) £23.95

This Fairtrade wine provides easy drinking with tropical hints of guava and pineapple. It is clean, crisp and versatile.

Geoffroy Chablis Dom. Verger, France (2015/16) £35.95

Concentrated stone fruit flavours, citrus notes and underlying minerality.

Sparkling wine & Champagne 125ml Bottle

Prosecco 'Spumante' La Delfina Extra Dry NV, Italy £5.50 £25.95

Fully sparkling, lightly nutty and fruity. Clean, fresh and easy drinking.

Mionetto Vivo 'Prosecco Style' Spumante Rose, Italy NV £5.50 £25.95

Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.

Champagne J'lemoine Brut, France NV £7.95 £44.95

This small house is part of the Laurent Perrier family. It delivers excellent champagne with zesty, dry character and a lively, persistent mousse. Perfect for any occasion!

Champagne Laurent Perrier 'La Cuvee' Brut, France NV £54.95

A beautiful and elegant wine from one of the region's most renowned producers. Soft in style with beautiful balance and delicate acidity.

Champagne Forget Brimont 1er Cru Brut Rosé, France NV £58.50

Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.

Champagne Laurent Perrier Vintage Brut, France NV (2006/07) £69.95

Very elegant, blending ripe fruit aromas, such as pink grapefruit and yellow peach, with hints of crème brûlée. It has a lingering, crisp finish that shows citrus fruit flavours.

Champagne Laurent Perrier Rosé Brut, France NV £74.95

The undisputed star of all Rosé Champagne. The wine maker gently presses some of the best grapes from the regions top vineyards. The result is a beautiful pale pink Champagne with lovely summer fruit flavours.

Red wine 125ml 175ml 250ml Bottle

SOFT, LIGHT & EASY DRINKING

Nuevo Extremo Merlot, Chile (2015/16) £3.10 £4.30 £6.00 £16.95

Full bodied but easy drinking red, packed with inky plum and well toned tannins.

Cotes du Rhone, Noble Dame de Treilles, France (2015/16) £22.95

Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.

Sepia Pinot Noir Reserva, Chile (2015/16) £27.95

Full bodied red with hints of herbs & spices. The palate is full of dark berries with soft ripe tannins.

Domaine Bouchard Pere & Fils Bourgogne Pinot Noir, France (2014/15) £34.95

From the well known revered negociant in Burgundy, a superb example of a silky, textured yet fruity Pinot Noir. .

MEDIUM BODIED, SMOOTH & SUPPLE

La Laguna Cabernet Sauvignon, Chile (2013) £3.25 £4.30 £6.30 £17.95

Another simple stunner from this grape, a full bodied red packed with plum fruit.

Vina Ederra Rioja Crianza, Spain (2014/15) £4.10 £5.95 £7.95 £22.95

Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.

Chianti Botter DOCG, Italy (2014/15) £25.95

A brilliant ruby colour with an intense bouquet. Very smooth and silky on palate.

Cielo 'Primasole' Primitivo, Puglia, Italy (2015/16) £23.95

Big, bold and robust, yet still smooth and silky. A spicy and well balanced Primitivo with a wonderful finish. Perfect for rich and meaty dishes.

Celeste Crianza Ribera del Duero, Spain (2013/14) £34.95

Spicy and intense nose with liquorice and black pepper hints coupled with blackberry and cherry notes. A very fruity, ripe and full bodied wine.

RICH, SPICY & WARMING

Coorong Estate Shiraz, Australia (2015/16) £3.35 £4.50 £6.50 £18.95

A rich and spicy Shiraz with flavours of black fruits, black pepper and sweet spices. Easy-drinking wine with soft tannins and a warm finish.

Alto de Mayo Malbec, Argentina (2016) £3.65 £4.95 £6.95 £19.95

A super example of this grape, a full bodied palette of ripe berries and spices with smooth velvety tannins.

Trewa Vineyards Reserva Syrah/Shiraz, Chile (2015) £24.95

A concentrated, organically made wine. Complex aromas lead to a palate full of fruit, spices and smoky notes with well integrated oak tannins.

Smoking Loon 'Old Vine' Zinfandel, California (2014/15) £29.95

The complex blend of fruit and spice is well-balanced by this wine's refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.

Chateau Lamothe 1er Cotes de Bordeaux, France (2013/14) £33.95

An elegantly made claret, with a core of cassis & plum fruit. Balanced by notes of herbs & soft tannins.

Simon Hackett "Old Vine' Grenache, Australia (2012/13) £39.95

Lovely seductive dark fruit and spicy notes combine with flavours of redcurrants and raspberries with a superb, rounded finish.

Rosé wine 125ml 175ml 250ml Bottle

The Painted Bird, White Zinfandel, USA (2015/16) £3.40 £4.50 £6.50 £18.95

Mouth-watering summer berry flavours create this refreshing rosé.

Casa di Fiori, Pinot Grigio Rose, Hungary (2015) £3.40 £4.50 £6.50 £18.95

A lovely dry and fruit driven rose with notes of citrus and raspberry.

Low-Alcohol wine 125ml 175ml 250ml Bottle

Torres 'Natureo' Tinto Syrah, Catalonia, Spain £3.40 £4.50 £6.50 £18.95

With less than 0.5% alcohol and half the calories of a normal wine. Aged in French Oak with aromas of pomegranate, redcurrant and vanilla.

Dessert wine 125ml Bottle

Concho Y Toro Late Harvest Sauvignon Blanc, Chile 37.5cl (2013/14) £5.95 £17.95

A rich, delicious and enticing dessert wine. Aromas of pear, melon and apricot, and on the palate, the wine is soft and fruity with honey notes.

Torres Floralis Moscatel, Spain 50cl £6.95 £25.95

Aromas of orange blossom, Turkish delight and honeyed fruit with spicy notes of tobacco leaf and clove. Indulgently sweet.

Opening hours

Daily from 11.00am to 11.00pm

Food served: Mon-Thu, 12noon-9.30pm, Fri-Sat, 12noon-10pm
Sunday 12noon-9.00pm

