

THE PHEASANT INN

Pub Nibbles

Garlic bread (v)	£3.50
Garlic ciabatta with cheese (v)	£4.50
A selection of homemade breads , tapenade olive oil and butter (v)	£4.50
Pork crackling , Bramley apple sauce	£3.00
Hot Scotch egg , house chutney	£4.25
Mixed black pudding & pork chipolatas , glazed in honey	£4.50
Marinated mixed Kalamata olives (v)	£3.95
Cumbrian air dried ham & mozzarella fritters , tomato salsa	£4.25
Baked Mexican style nachos , glazed with mozzarella, tomato salsa, guacamole and sour cream (v) <i>Add jalapenos - £1.00</i>	£7.95

Sandwiches (Served 11.30am - 6.00pm)

Served on white or granary bloomer unless stated otherwise.

Bookmaker , grilled 4oz ribeye, Dijon mustard, dill pickle, caramelised onion and gem lettuce	£9.25
Beer battered haddock fish fingers , tartare sauce and gem lettuce	£7.50
Honey glazed baked ham , piccalilli, smoked Applewood cheese and tomato	£6.95
Prawn Marie Rose and smoked salmon , pickled cucumber, blushed tomato and iceberg lettuce	£8.50
Snowdonia black bomber cheese , red onion, garlic and chive mayonnaise, gem lettuce (v)	£6.95
Smoked streaky bacon , lettuce and tomato with wholegrain mustard mayonnaise	£7.25
Warm brie and cranberry ciabatta , rocket pesto and toasted pine nuts (v) (n)	£7.00
Breaded buttermilk chicken goujons , Cajun and tomato relish with rocket leaf on a brioche bun	£7.50

Sharing Boards (Served until 6.00pm)

Butcher's Board Hot Scotch egg, chicken liver pâté, mixed chipolatas, honey glazed ham, topside of beef, pork crackling and house chutney	£17.95
Ploughman's Board Honey glazed ham, Snowdonia black bomber cheese, ham hock and chicken terrine, Blacksticks blue cheese, pickled onion, piccalilli, apple, celery batons, pickled vegetable salad and homemade breads	£16.50
Fisherman's Board Scottish smoked salmon, prawn Marie-rose, smoked haddock fishcake, kipper pâté, salted anchovies, beer battered haddock goujons, tartare sauce and granary toast	£18.95

Salads

Classic Caesar salad , gem lettuce, anchovies, bacon parmesan, croutons, chopped egg and Caesar dressing with chargrilled chicken breast	£10.95
Salmon Niçoise , blushed tomato, olives, anchovies, soft boiled egg, olive oil, radish and spring onion	£12.95
Salad of herbed quinoa , pomegranate, baby spinach, blushed tomato, sunflower seed, mung beans, edame beans and citrus dressing (v)	£13.50
Salad of herbed quinoa , pomegranate, baby spinach, blushed tomato, sunflower seed, mung beans, edame beans and citrus dressing (v)	£11.50
Add - Chargrilled chicken £2.50 Marinated feta £1.95 Warm goat's cheese crostin £1.95	
Roquefort , candied walnuts, red wine poached pear, shredded green kale, roasted chickpeas and natural yoghurt (v) (n)	£12.95

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. We also serve Brunch, Monday to Saturday from 9am - 12.30pm.

Starters

Chef's homemade soup of the day , served with homemade bread and butter	£5.95
Scottish smoked salmon , caviar, lemon pearls, salted beetroot, gribeche and dill	£7.95
Prawn Pil Pil , tiger prawns cooked in olive oil, garlic and fresh chilli with torn basil leaves and garlic bread	£7.95
Chicken liver pâté , red onion jam, pickled onion and toasted brioche	£6.95
Smoked haddock fishcake , blade mace spinach, curry emulsion, caviar and citrus mayonnaise	£7.25
Wild mushroom, parmesan and parsley risotto , lemon crème fraîche and white truffle oil (v)	£6.95 (small) £11.50 (large)
Prawn Marie-rose, Muncaster crab and crayfish cocktail , blushed tomato, pickled cucumber, shredded iceberg, caviar and toasted bread shards	£8.00
Hot confit duck leg , apple tart fine, pickled red cabbage, spiced sultana chutney and red wine glaze	£7.95
Seared Black Pearl scallops , roasted cauliflower purée, spiced black pudding, sweet golden raisins, apple and Cumbrian air dried ham	£8.75
Carpaccio of heritage beetroots , vegetarian black pudding, beetroot ketchup, whipped goat's cheese and celery leaf (v)	£7.50
Breaded camembert , fig jam, candied walnuts, nasturtium pesto and brioche croutons (v)(n)	£6.95

Mains

Ridings Reserve beef Wellington , Bordelaise sauce, watercress and hand cut chips	£25.00
Roasted corn fed chicken breast , potato galette, green kale, chestnuts, wild mushroom and thyme boudin (n)	£14.95
Fillet of sea bass , cauliflower and chilli couscous, parsley purée, sauté king prawns and salted fennel	£17.25
Venison haunch , bubble and squeak, game faggot, blackberries, chocolate, and red wine sauce	£18.95
Oven roasted fillet of hake , red pepper piperade, charred gem lettuce, sweetcorn and balsamic	£15.25
Welsh Valley lamb hotpot with pickled red cabbage	£14.25
Linguini arrabiata , Nannykin's goats curd, torn basil and grilled artichokes (v)	£12.25
Cassoulet , roasted duck breast and confit leg, Toulouse sausage, haricot blanc and marjoram	£18.25
Slow cooked belly pork , sticky pork cheek, celeriac remoulade, sage and onion stuffing and colcannon	£16.95
Moroccan spiced pearl couscous , spinach, charred peppers, mint yoghurt and Delamere goat's cheese wrapped in crispy filo pastry (v)	£13.95

Pheasant Inn Pub Classics

Beer battered haddock , homemade marrowfat mushy peas, tartare sauce and chunky chips	£9.95 (small) £13.95 (large)
Ridings Reserve steak & Weetwood Ale pie , green kale, creamed potato and gravy	£14.95
The Pheasant Inn 10oz steak burger with chunky chips and your choice of - cheddar cheese; goat's cheese; streaky smoked bacon; Blacksticks 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 beefsteak tomato and charred pepper with chunky chips	£23.50
Five bean chilli , cheddar cheese, wild basmati rice, tortilla chips and sour cream (v)	£12.95
Samy's lamb madras , scented pilaf rice, chilli and garlic naan bread, poppadum and house chutney (n)	£15.50
Breaded whole tail scampi , chunky chips, garden peas and tartare sauce	£14.95
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)	£12.50
Ridings Reserve steak and kidney suet pudding , horseradish mash, winter greens, red wine sauce and pickled shallots	£15.50

Side orders (all £3.50 unless indicated otherwise)

Crispy beer battered onion rings (v)	Mixed winter vegetables (v)
Chunky chips (v)	Green kale (v)
Truffle and parmesan chips, £4.50 (v)	House salad with vinaigrette (v)
Creamed mash potato (v)	Warm pickled red cabbage (v)
Rocket, blushed tomato & parmesan salad with balsamic (v)	

Sauces (all £2.50)

Green peppercorn
Red wine
Traditional 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

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

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

Aromas of orange blossom, Turkish delight and honeyed fruit with spicy notes of tobacco leaf and clove. Indulgently sweet. £6.95 £25.95

Opening hours

Daily from 11.00am to 11.00pm

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

