

Gluten Free Menu

Nibbles

Pork crackling, bramley apple sauce **£3.00**

Pork chipolatas, glazed in honey **£4.50**

Mixed marinated Kalamata olives (v) **£3.95**

Sandwiches served on gluten free bread (available 12pm - 6pm)

Grilled 4oz ribeye steak, Dijon mustard, dill pickle, caramelised onion and gem lettuce **£9.25**

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 and gem lettuce (v) **£6.95**

Smoked streaky bacon, lettuce and tomato with wholegrain mustard mayonnaise **£7.25**

Warm brie and cranberry, rocket pesto and toasted pine nuts (v) (n) **£7.00**

BBQ chicken, cajun and tomato relish with rocket leaf **£7.50**

Salads

Caesar salad, gem lettuce, anchovies, bacon, parmesan, chopped egg and Caesar dressing **£10.95**

With chargrilled chicken breast **£12.95**

Salmon Nicoise, blushed tomato, olives, anchovies, soft boiled egg, olive oil, radish and spring onion **£13.50**

Roquefort, candied walnuts, red wine poached pear, shredded green kale, roasted chickpeas and natural yoghurt **£12.95**

Starters

Chef's homemade soup of the day served with gluten free bread **£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 chilli with basil and toasted gluten free bread **£7.95**

Chicken liver pâté, red onion jam, pickled onion and toasted gluten free bread **£6.95**


Wild mushroom, parmesan and parsley risotto, lemon crème fraîche and white truffle oil (v) **£6.95 / £11.50**

Prawn Marie-rose, Muncaster crab and crayfish cocktail, blushed tomato, pickled cucumber, shredded iceberg and caviar **£8.00**

Hot confit duck leg, pickled red cabbage, spiced sultana chutney and red wine glaze **£7.95**

Seared Black Pearl scallops, roasted cauliflower puree, sweet golden raisins, apple and Cumbrian air dried ham **£8.75**

Carpaccio of heritage beetroots, beetroot ketchup, whipped goat's cheese and celery leaf (v) **£7.50**



THE PHEASANT INN

Mains

- Roasted cornfed chicken**, potato galette, green kale, chestnuts, wild mushroom and thyme boudin **£14.95**
- Fillet of sea bass**, cauliflower and chilli couscous, parsley puree, 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**
- Slow cooked belly pork**, sticky pork cheek, celeriac remoulade and colcannon **£16.95**
- The Pheasant Inn steak burger**, served on a gluten free bun, chunky chips, with your choice of - cheddar cheese; streaky smoked bacon; bbq pulled pork; red onion jam; mushroom or fried hen's egg **£12.95**
(1 topping included, additional toppings £1.50 each)
- 28 day aged ribeye steak**, roasted mushroom, cured tomato, charred pepper and chunky chips **£23.50**
- Five bean chilli**, wild rice, sour cream and cheddar cheese (v) **£12.95**
- Samy's lamb madras**, poppadum, scented pilaf rice and chutney **£15.50**
- Grilled haddock**, homemade marrowfat mushy peas, tartare sauce and chunky chips **£9.95 / £13.95**

Sides

- Chunky chips **£3.50**
- Truffle and parmesan chips **£4.50**
- Creamed mash potato **£3.50**
- Green kale **£3.50**
- Red Wine / Green Peppercorn / Blue Cheese sauce **£2.25**
- Mixed winter vegetables **£3.50**
- Rocket, blush tomato and parmesan salad with balsamic **£3.50**
- House salad dressed with vinaigrette **£3.50**
- Warm pickled red cabbage **£3.50**

Desserts

- Dark chocolate mousse**, passion fruit jelly and praline **£6.50**
- Lemon possett**, raspberry compote and meringue **£6.50**
- Vanilla crème brûlée** **£6.50**
- Selection of Cheshire Farm ice cream or sorbet** (3 scoops **£5.25** or 2 scoops **£3.50**)
- The Pheasant Cheeseboard** - a selection of locally sourced cheese, served with classic accompaniments and chutney **£8.95**