

# THE PHEASANT INN

## Pub Nibbles

<b>Garlic ciabatta</b> (v)	£3.50
<b>Garlic ciabatta</b> with cheese (v)	£4.00
<b>A selection of homemade breads</b> , with herb oil, tapenade and butter (v)	£4.50
<b>Hot Scotch egg</b> , house chutney	£4.25
<b>Pork crackling</b> , Bramley apple sauce	£3.25
<b>Mixed black pudding &amp; pork chipolatas</b> , glazed in honey	£4.50
<b>Marinated mixed Kalamata olives</b> (v)	£3.95
<b>Avocado hummus</b> , coriander and lemon, crudites (v)	£4.50
<b>Baked cheese nachos</b> , with guacamole, tomato salsa and soured cream (v) <i>Add jalapenos - £1.00</i>	£8.95

## Sandwiches (Served 11.30am - 6.00pm)

<i>Served on white or granary bloomer unless stated otherwise.</i>	
<b>Bookmaker</b> , grilled 4oz ribeye, Dijon mustard, dill pickle relish, caramelised onion and gem lettuce	£9.25
<b>Beer battered haddock fish fingers</b> , tartare sauce, iceberg and gherkin	£7.50
<b>Honey glazed baked ham</b> , tomato and piccalilli, gem lettuce	£6.95
<b>Prawn Marie Rose and Scottish salmon</b> , pickled cucumber and cherry tomato	£8.50
<b>BBQ and smoked Applewood glazed chicken breast</b> , with iceberg lettuce	£7.95
<b>Warm brie and red pepper ciabatta</b> , rocket leaf and toasted pine nuts (v)	£7.25
<b>Smoked bacon and Cumberland sausage</b> , with red onion jam	£7.25
<b>Confit duck wrap</b> , cucumber, spring onion and hoisin	£7.95

## Sharing Boards (Served until 6.00pm)

<b>Butcher's Board</b>	£18.50
Hot Scotch egg, chicken liver pâté, mixed glazed chipolatas, honey glazed ham, pork crackling, warm sausage rolls, piccalilli and spiced onion ketchup	
<b>Ploughman's Board</b>	£16.50
Ardennes pâté, honey glazed ham, Snowdonia Black Bomber cheese, piccalilli, homemade breads, tomato, apple and grape salad, pickled onions and house chutney	
<b>Fisherman's Board</b>	£18.95
Beer battered haddock fish fingers, Scottish smoked salmon, smoked haddock fishcake, kipper pâté, prawn cocktail, tartare sauce and granary toast	

## Salads

<b>Classic Caesar salad</b> , gem lettuce, anchovies, bacon parmesan, croutons, chopped egg and Caesar dressing with chargrilled chicken breast	£10.95
<b>Greek salad</b> , Kalamata olives, feta, sundried tomato, cucumber, iceberg, red pepper, red onion and olive oil (v)	£10.95
<b>Herbed quinoa</b> , avocado, pickled beetroot, Mizuna leaf, gem, chopped walnuts and apple, orange and pomegranate dressing (v)	£11.50
Add - Chargrilled chicken £1.50 Feta and blush tomato £1.50	Roasted salmon fillet £1.25 Tofu £1.00
<b>Salmon Niçoise</b> , cherry tomato, anchovies, soft boiled egg, olive dust, radish, spring onion and gem lettuce	£13.50
<b>Chargrilled tuna steak salad</b> , watermelon, mange tout and chilli, rocket leaf, mango salsa and toasted sesame oil	£14.95

On Sundays we serve two traditional Sunday roasts. For this week's choices ask your server. We also serve Brunch, Monday to Saturday from 9am - 12pm.

## Starters

<b>Chef's homemade soup of the day</b> , served with homemade bread and butter	£5.95
<b>Tiger prawn pil pil</b> , cooked in olive oil, garlic, chilli and basil served with garlic bread	£7.95
<b>Scottish smoked salmon</b> , sauce gribiche, pickled beetroot, caviar, chervil and sourdough	£7.95
<b>Ardennes pâté</b> , red onion jam, pickles and toasted brioche	£7.25
<b>Crispy pork belly</b> , sauerkraut, bramley apple sauce and nasturtium	£7.95
<b>Smoked haddock fishcake</b> , korma sauce, spinach and Muncaster crab mayonnaise	£7.50
<b>Risotto of peas</b> , parmesan, marjoram and white truffle oil (v)	£6.95 (small) £11.50 (large)
<b>Steak tartare</b> , herb salad, Dijon mustard and sourdough croutes	£9.25
<b>Pan seared king scallops</b> , tomato and pineapple salsa, avocado, air dried ham and lemon thyme	£8.95
<b>Delamere goat's cheese and black pepper mousse</b> , candy beetroot, sugared walnuts, fig and pine nut crust (v)	£7.50
<b>Prawn Marie rose, crayfish tail and crab cocktail</b> , blushed tomato, pickled cucumber and toasted bread shards	£8.00

## Mains

<b>Corn fed chicken kiev</b> , garlic and chive mayonnaise, gem leaves and buttered new season potatoes	£15.95
<b>Goosnagh duck breast</b> , roasted plum sauce, duck leg spring roll, peanut and stir fry vegetables	£18.25
<b>Roasted fillet of salmon</b> , mange tout, crispy cockles, radish, pickled shallots and dill oil	£15.95
<b>Welsh Valley lamb rump</b> , red pepper relish, olives, aubergine, fennel and turmeric vinaigrette	£16.95
<b>Hake fillet</b> , spiced parmentier potatoes, peas, pancetta and mint with lemon butter sauce	£15.25
<b>8oz fillet of Ridings Reserve beef</b> , truffle and lemon thyme pomme Anna, watercress and Borderlaise sauce	£27.50
<b>Tagliatelle of sunblush tomato</b> , chorizo, red pepper and olive, rocket and aged Parmesan	£11.95
<b>Fillet of sea bass</b> , petite ratatouille, bocconcini fritters, basil purée and chilli jam	£17.50
<b>Pork tenderloin</b> , five spice pork cheek, carrot and ginger purée, sesame dressing, pak choi and prawn toasts	£16.95
<b>Pithivier of goat's cheese, spinach and red onion jam</b> , garden salad and tapenade dressing (v)	£14.25

## Pheasant Inn Pub Classics

<b>28 day aged ribeye steak</b> , roasted field mushroom, cured beefsteak tomato, watercress and chunky chips	£23.50
<b>8oz Ridings Reserve fillet of beef</b> , roasted field mushroom, cured beefsteak tomato, watercress and chunky chips	£27.50
<b>Beer battered haddock</b> , homemade marrowfat mushy peas, tartare sauce and chunky chips	£9.95 (small) £13.95 (large)
<b>Ridings Reserve steak and ale pie</b> , chantenay carrots and garden peas, creamed potato and gravy	£14.95
<b>The Pheasant Inn 10oz steak burger</b> with chunky chips, dill pickle relish 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
<b>The Pheasant Inn veggie cheese burger</b> , dill pickle relish, onion rings, chunky chips and your choice of red onion jam, roasted mushrooms or spiced onion ketchup (v)	£12.50
<b>Five bean chilli</b> , cheddar cheese, wild basmati rice, tortilla chips and sour cream (v)	£12.95
<b>Beef madras</b> , scented pilaf rice, chilli and garlic naan bread, poppadum and pineapple chutney	£15.95
<b>Breaded whole tail scampi</b> , chunky chips, garden peas and tartare sauce	£14.95
<b>10oz gammon steak</b> , pickled white cabbage, tomato and pineapple salsa, fried free range eggs and hand cut chips	£14.95

## Side orders (all £3.50 unless indicated otherwise)

Crispy onion rings (v)	Summer vegetable panache (v)	Peppercorn
Chunky chips (v)	Garden salad (v)	Red wine
Truffle and parmesan chips £4.50 (v)	Rocket, blushed tomato & parmesan salad with balsamic (v) £3.95	Traditional gravy
Creamed mash potato (v)		Borderlaise
Buttered new potatoes (v)		Blacksticks Blue cheese

## Sauces (all £2.50)

(v) suitable for vegetarians. Please note that some 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

### LIGHT, CRISP & DRY

	125ml	175ml	250ml	Bottle	
<b>Casa di Fiori Pinot Grigio, Hungary (2015/16)</b>	£3.60	£4.85	£6.95	£19.95	
A crisp, dry white, light and refreshing with hints of green fruits and pears.					
<b>Torres Verdeo, Spain (2015/16)</b>	£4.00	£5.60	£7.95	£22.95	
Characterised by tropical fruit notes with spicy and herbaceous nuances. The fresh, elegant palate has a wonderful length.					
<b>Pinot Grigio Corte Viola, Italy (2015/16)</b>		£22.95			
Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit.					
<b>Pic Poul de Pinet 'Ormarine', France (2015/16)</b>		£24.95			
A delightfully clean and aromatic Bordeaux blend of Sauvignon and Semillon with restrained citrus fruit and a fresh dry finish.					
<b>Pouilly Fume 'Masson Blondelet', France (2013/14)</b>		£40.95			
Flinty and dry with gooseberry fruit and a long, crisp finish.					

### AROMATIC & FRUITY

<b>Laughing Giraffe Chenin Blanc, South Africa (2015)</b>	£3.45	£4.75	£6.70	£18.95	
Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.					
<b>Ten Rocks Sauvignon Blanc, New Zealand (2015/16)</b>	£4.35	£6.30	£8.40	£23.95	
An excellent Sauvignon from Marlborough: a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish.					
<b>Finca Don Mauro Torrontes, Argentina (2015)</b>		£22.95			
Intense floral and fruit aromas, fresh and young with complex fruitiness. Perfect accompaniment to spicy food and curry flavours, or great by itself.					
<b>Los Gansos Gewurztraminer, Chile (2014/15)</b>		£23.95			
A complex and expressive wine filled with the aromatic presence of fresh fruits, rose petals and hints of spice and lychee fruit.					
<b>Tempus Two 'Silver Series' Pinot Gris, Australia (2015)</b>		£24.95			
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

<b>Moonstone Ranch Chardonnay, Australia (2016)</b>	£3.35	£4.65	£6.45	£17.95	
A delicious, juicy fresh and fruity chardonnay from 'down under' clean melon and peach characters with a hint of cream					
<b>Vista Calma Viognier, Argentina (2015)</b>		£23.95			
Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.					
<b>Running Duck 'FT &amp; Organic' Chenin Sauvignon Blanc, S. Africa (2015)</b>	£24.95				
This Fairtrade wine provides easy drinking with tropical hints of guava and pineapple. It is clean, crisp and versatile.					
<b>Trewa Vineyards Reserva Chardonnay, Chile (2015)</b>		£25.95			
Expressive nose, with scents of bananas, white peaches and apricots mixed with notes of vanilla, toffee and dried fruits.					
<b>Geoffroy Chablis Dom.Verger, France (2015/16)</b>		£36.95			
Concentrated stone fruit flavours, citrus notes and underlying minerality.					

## Sparkling wine & Champagne

<b>Prosecco 'Spumante' La Delfina Extra Dry NV, Italy</b>	125ml	Bottle			
Fully sparkling, lightly nutty and fruity. Clean, fresh and easy drinking.	£5.50	£25.95			
<b>Mionetto Vivo 'Prosecco Style' Spumante Rose, Italy NV</b>	£5.50	£25.95			
Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.					
<b>Champagne J'Lemoine Brut, France NV</b>	£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!					
<b>Champagne Laurent Perrier 'La Cuvee' Brut, France NV</b>		£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.					
<b>Champagne Forget Brimont 1er Cru Brut Rosé, France NV</b>		£58.50			
Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.					
<b>Champagne Laurent Perrier Vintage Brut, France NV (2006/07)</b>		£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.					
<b>Champagne Laurent Perrier Rosé Brut, France NV</b>		£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

### SOFT, LIGHT & EASY DRINKING

<b>Tierra de Estrellas Merlot, Chile (2017)</b>	125ml	175ml	250ml	Bottle	£3.35	£4.65	£6.45	£17.95
Full bodied but easy drinking red, packed with inky plum and well toned tannins.								
<b>Cotes du Rhone, Noble Dame de Treilles, France (2015/16)</b>					£23.95			
Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.								
<b>Sepia Pinot Noir Reserva, Chile (2015/16)</b>					£28.95			
Full bodied red with hints of herbs & spices. The palate is full of dark berries with soft ripe tannins.								
<b>Domaine Bouchard Pere &amp; Fils Bourgogne Pinot Noir, France (2014/15)</b>					£35.95			
From the well known revered negociant in Burgundy, a superb example of a silky, textured yet fruity Pinot Noir.								

### MEDIUM BODIED, SMOOTH & SUPPLE

<b>Cosmina Vineyards, Pinot Noir, Romania (2016/17)</b>	125ml	175ml	250ml	Bottle	£3.90	£5.30	£7.40	£20.95
Another simple stunner from this grape, a full bodied red packed with plum fruit.								
<b>Vina Ederra Rioja Crianza, Spain (2014/15)</b>					£4.35	£6.30	£8.40	£23.95
Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.								
<b>Chianti Botter DOCG, Italy (2014/15)</b>					£26.95			
A brilliant ruby colour with an intense bouquet. Very smooth and silky on palate.								
<b>Cielo 'Primasole' Primitivo, Puglia, Italy (2015/16)</b>					£24.95			
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.								
<b>Celeste Crianza Ribera del Duero, Spain (2013/14)</b>					£35.95			
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

<b>Coorong Estate Shiraz, Australia (2015/16)</b>	125ml	175ml	250ml	Bottle	£3.60	£4.85	£6.95	£19.95
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.								
<b>Alto de Mayo Malbec, Argentina (2016)</b>					£3.90	£5.30	£7.40	£20.95
A super example of this grape, a full bodied palette of ripe berries and spices with smooth velvety tannins.								
<b>Trewa Vineyards Reserva Syrah/Shiraz, Chile (2015)</b>					£25.95			
A concentrated, organically made wine. Complex aromas lead to a palate full of fruit, spices and smoky notes with well integrated oak tannins.								
<b>Smoking Loon 'Old Vine' Zinfandel, California (2014/15)</b>					£30.95			
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.								
<b>Chateau Lamothe 1er Cotes de Bordeaux, France (2013/14)</b>					£34.95			
An elegantly made claret, with a core of cassis & plum fruit. Balanced by notes of herbs & soft tannins.								
<b>Simon Hackett "Old Vine" Grenache, Australia (2012/13)</b>					£40.95			
Lovely seductive dark fruit and spicy notes combine with flavours of redcurrants and raspberries with a superb, rounded finish.								

## Rosé wine

<b>The Painted Bird, White Zinfandel, USA (2015/16)</b>	125ml	175ml	250ml	Bottle	£3.40	£4.50	£6.50	£18.95
Mouth-watering summer berry flavours create this refreshing rosé.								
<b>Casa di Fiori, Pinot Grigio Rose, Hungary (2015)&lt;/b</b>								