

THE PHEASANT INN

Pub Nibbles

Garlic ciabatta (v)	£3.50
Garlic ciabatta with cheese (v)	£4.25
A selection of freshly-baked breads , cold pressed British rapeseed oil, aged balsamic, Welsh sea salted butter (v)	£4.50
Hot scotch free-range hens' egg , house chutney	£4.25
Cheshire pork crackling , Bramley apple sauce	£3.25
Blossom honey-glazed Cheshire porkies , wholegrain mustard mayo	£4.50
Weetwood Best beer battered haddock fingers , crème fraiche tartare	£4.50
Crunchy sesame halloumi bites , sweet chilli jam (v)	£4.50
Marinated olives and fresh garden herbs (ve)	£3.95
Fire-roasted red pepper hummus , smoked paprika and toasted pitta (ve)	£4.50

Sandwiches (Served 11.30am - 6.00pm)

Served with house salad and kettle crisps on white or granary bloomer unless stated otherwise.

Bookmaker, grilled 4oz ribeye , Dijon mustard, dill pickle relish, caramelised onion and gem lettuce	£8.95
Scottish smoked salmon , lime crème fraiche, pickled cucumber and local watercress	£7.50
Chef's honey-glazed Cheshire ham , heritage tomato, pickles and whole grain mustard mayo	£6.95
Falafel wrap , ruby beetroot and spinach falafel, pomegranate salad and roasted red pepper hummus (ve)	£6.95
Weetwood Best beer-battered haddock , crème fraiche tartare, iceberg and cucumber	£7.50
Collier's cheddar , sticky onions and heritage tomato chutney (v)	£6.95
Classic Prawn Marie Rose , smoked paprika and citrus garden leaves	£7.50
Chicken Caesar wrap , chargilled chicken, Caesar-dressed gem lettuce, sourdough croutons and aged parmesan	£7.50
The Pheasant BLT , smoked bacon, crisp gem lettuce, heritage tomato and crushed avocado Add chicken £1.50	£7.50

Sharing Boards (Served until 6.00pm)

Famished Farmer Honey-glazed ham, chicken liver pâté, blossom honey-glazed Cheshire porkies, hot scotch free-range egg, pork crackling, freshly-baked breads, pickles and heritage tomato chutney	£18.95
Fisherman's Catch Weetwood Best battered haddock, Scottish smoked salmon, chef's salmon and haddock fishcakes, prawn cocktail, peppered mackerel pâté, sea salt croutes, caper berries and crème fraîche tartare	£18.95
Plant-Based Picnic (ve) Ruby beetroot and spinach falafel, balsamic roasted cherry tomato, Cajun sweet potato wedges, crushed avocado, marinated olives, red pepper hummus, smoked paprika and toasted pitta (ve)	£16.50

Salads (all £10.50)

The British Garden , candied beetroot, heritage tomatoes, crispy kale, sweet red onions, local watercress, garden herb and rapeseed vinaigrette, sourdough croutons (ve)
Vegan Superfood bowl , ruby beetroot and spinach falafel, fire-roasted red pepper hummus, quinoa, charred tender stem broccoli, pomegranate seeds, garden mint and soya yoghurt dressing (ve)
Niçoise style , baby potato, confit cherry tomato, fine beans, marinated olives, crispy panko free-range hens' egg, tapenade dressing (v)
Classic Caesar , dressed baby gem lettuce, aged parmesan, anchovies and sourdough croutons

Add your choice of:

Chargilled chicken breast £3.00	Roasted salmon fillet £3.00
Glazed goats' cheese £2.50	Halloumi £2.50

Starters

Chef's homemade soup of the day , served with freshly baked bread and Welsh sea salted butter	£5.95
Tiger prawn pil pil , cooked in olive oil, garlic, chilli and basil served with toasted garlic ciabatta	£7.95
Smooth chicken liver pâté , sweet poached golden raisin, house chutney and crisp ciabatta croutes	£7.25
Classic prawn cocktail , prawn Marie Rose, Muncaster crab mayonnaise, shredded iceberg, cherry tomato, pickled cucumber, caviar and sea salt croutes	£8.25
Chef's salmon and haddock fishcakes , crème fraîche tartare, garden pea and citrus salad	£7.50/£13.95
Confit Gressingham duck, parma ham and sweet roast apple roulade , with poached rhubarb and elderflower dressing	£7.95
Salmon Gravdax home-cured with Cheshire gin, with pickled radish, garden beetroot, baby chard and honey dressing	£7.50
Sweet pea and charred English asparagus risotto , fresh burrata cheese and baby mint (v)	£7.25/£13.25

Mains

A tasting of Cheshire pork , crisp belly, oven-baked fillet, Bury black pudding and sage croquette, apple purée, buttered baby spinach, café au lait sauce	£16.95
Oven-roasted breast of chicken , cocotte vegetables, French beans, saffron potato and truffle hollandaise	£15.95
Honey-roasted breast of Gressingham duck , crisp rösti potato, buttered pak choi, ruby beets and cherry kirsch jus	£18.95
Pan-fried fillet of cod , crushed new potatoes, garlic spinach, samphire, tender stem broccoli and caper salsa verde	£16.50
Duo of Welsh lamb , oven-baked rump and confit lamb shoulder, parmentier potatoes, baby shallot, minted garden pea, shredded gem with a rosemary jus	£17.50
Tagliatelle frutti di mare , salmon, scallop and tiger prawn, sweet chilli and coriander	£15.95
Fillet beef stroganoff , 28-day dry-aged tender strips of beef fillet, pan-seared wild mushroom, cream and smoked paprika with wild rice and matchstick potato crisps	£15.95
Wild mushroom stroganoff , chunky portobello mushroom, pan-seared wild mushroom, cream and smoked paprika with wild rice and matchstick potato crisps (v)	£12.50

From the Grill

28-day dry aged Hereford-bred 10oz ribeye steak	£24.50
28-day dry aged Hereford-bred 8oz fillet steak	£27.50
Flattened rump steak marinated in garlic and chilli	£17.95

All served with roasted portobello mushroom, grilled tomato, local fresh watercress and chunky chips

Pub Classics

The Pheasant Inn chargilled steak burger	£12.95
Marinated firecracker chicken burger	£12.95
Chargilled halloumi and portobello mushroom burger (v)	£12.50
<i>All burgers are served in a soft pretzel bun with red cabbage and beetroot slaw, dill pickle and chunky chips</i>	
Add an additional topping(s) to your burger - £1.50 each Collier's cheddar / Blacksticks blue / goat's cheese / smoked bacon / sticky onion jam / portobello mushroom / fried free-range hens' egg	
Weetwood Best beer-battered haddock , homemade marrowfat mushy peas, crème fraîche tartare and chunky chips	£10.95 (small) £13.95 (large)
Hereford bred steak and ale pie , seasonal vegetables, creamed potato and traditional gravy	£14.95
Chicken Balti , charred cauliflower, chickpea, baby spinach, red chilli, fresh ginger, coriander, minted yoghurt, quinoa and toasted pitta	£14.95
Vegan Balti , pulled jackfruit, charred cauliflower, chickpea, baby spinach, red chilli, fresh ginger, coriander, minted soy yoghurt, quinoa and toasted pitta. (ve)	£13.50
Panko-breaded fresh scampi , chunky chips, garden peas, crème fraiche tartare	£14.95
10oz cured Cheshire gammon , fried hen's egg, thick cut chips, spicy pineapple chutney	£14.25

Side orders (all £3.50 unless indicated otherwise)

Crispy onion rings (v)	Chunky chips (v)
Truffle and aged parmesan chips £4.50 (v)	Sweet potato fries (v)
Creamed mash potato (v)	Chef's seasonal vegetables (v)
Rocket salad, blushed tomato, aged parmesan and balsamic £3.95 (v)	
Niçoise salad, crispy panko free-range hen's egg, tapenade dressing £4.50 (v)	

Sauces (all £2.50)

Green peppercorn and cognac Diane
Blacksticks blue cheese
Traditional gravy

On Sundays we serve two traditional Sunday roasts.
For this week's choices ask your server.
We also serve brunch daily from 9am - 12.30pm.

(v) suitable for vegetarians. (ve) suitable for vegans. 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

125ml 175ml 250ml Bottle

LIGHT, CRISP & DRY

- Casa di Fiori Pinot Grigio, Hungary (2017/18)** £3.85 £5.10 £7.20 £20.50
A crisp, dry white, light and refreshing with hints of green fruits and pears.
- Torres Verdeo, Spain (2017/18)** £4.25 £5.85 £8.20 £23.50
Characterised by tropical fruit notes with spicy and herbaceous nuances. The fresh, elegant palate has a wonderful length.
- Pinot Grigio Corte Viola, Italy (2017/18)** £23.50
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 (2017/18)** £25.50
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 (2015/16)** £41.50
Flinty and dry with gooseberry fruit and a long, crisp finish.

AROMATIC & FRUITY

- Laughing Giraffe Chenin Blanc, South Africa (2017/18)** £3.70 £5.00 £6.95 £19.50
Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.
- Ten Rocks Sauvignon Blanc, New Zealand (2017/18)** £4.65 £6.65 £8.85 £25.50
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 (2016/17)** £23.50
Intense floral and fruit aromas, fresh and young with complex fruitiness. Perfect accompaniment to spicy food and curry flavours, or great by itself.
- Tempus Two 'Silver Series' Pinot Gris, Australia (2017/18)** £25.50
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.
- Walt by Dr Loosen Riesling, Pfalz, Germany (2016/17)** £27.50
An elegant, off-dry, fruity Riesling. Lovely peach and stone fruits with a whiff of elderflower and refreshing apple crispiness.

RICH, FULL & TEXTURED

- Moonstone Ranch Chardonnay, Australia (2017/18)** £3.60 £4.90 £6.70 £18.50
A delicious, juicy fresh and fruity chardonnay from 'down under' clean melon and peach characters with a hint of cream
- Vista Calma Viognier, Argentina (2015/16)** £24.50
Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.
- Running Duck FT & Organic Chenin Sauvignon Blanc, S. Africa (2017/18)** £25.50
This Fairtrade wine provides easy drinking with tropical hints of guava and pineapple. It is clean, crisp and versatile.
- Trewa Vineyards Reserva Chardonnay, Chile (2015)** £26.50
Expressive nose, with scents of bananas, white peaches and apricots mixed with notes of vanilla, toffee and dried fruits.
- Geoffroy Chablis Dom. Verger, France (2017/18)** £37.50
Concentrated stone fruit flavours, citrus notes and underlying minerality.

Sparkling wine & Champagne

125ml Bottle

- Prosecco DOC Gran Duca, Spumante, Extra Dry, Italy** £5.75 £26.50
Fully sparkling, lightly nutty and fruity. Clean, fresh and easy drinking.
- Mionetto Vivo 'Prosecco Style' Spumante Rose, Italy NV** £5.75 £26.50
Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.
- Champagne J'lemoine Brut, France NV** £8.75 £50.50
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** £56.50
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** £58.95
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)** £76.50
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** £78.50
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

- Tierra de Estrellas Merlot, Chile (2017/18)** £3.60 £4.90 £6.70 £18.50
Full bodied but easy drinking red, packed with inky plum and well toned tannins.
- Cotes du Rhone, Noble Dame de Treilles, France (2017/18)** £24.50
Classic Rhone blend based on Grenache and Syrah; showing soft cherry and raspberry fruit with a warming peppery finish.
- Sepia Pinot Noir Reserva, Chile (2017/18)** £29.50
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 (2016/17)** £36.50
From the well known revered negociant in Burgundy, a superb example of a silky, textured yet fruity Pinot Noir.

MEDIUM BODIED, SMOOTH & SUPPLE

- Cosmina Vineyards, Pinot Noir, Romania (2017/18)** £4.15 £5.60 £7.65 £21.50
Another simple stunner from this grape, a full bodied red packed with plum fruit.
- Bodegas Santiago Rioja Crianza, Spain (2015/16)** £4.65 £6.65 £8.85 £25.50
Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.
- Cielo 'Primasole' Primitivo, Puglia, Italy (2016/17)** £25.50
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.
- Chianti Botter DOCG, Italy (2016/17)** £27.50
A brilliant ruby colour with an intense bouquet. Very smooth and silky on palate.
- Celeste Crianza Ribera del Duero, Spain (2014/15)** £36.50
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 (2017/18)** £3.85 £5.10 £7.20 £20.50
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 (2017/18)** £4.15 £5.60 £7.65 £21.50
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)** £26.50
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 (2016/17)** £31.50
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 (2015/16)** £35.50
An elegantly made claret, with a core of cassis & plum fruit. Balanced by notes of herbs & soft tannins.
- Simon Hackett 'Old Vine' Grenache, Australia (2014/15)** £41.50
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 (2017/18)** £3.65 £4.75 £6.75 £19.50
Mouth-watering summer berry flavours create this refreshing rosé.
- Casa di Fiori, Pinot Grigio Rose, Hungary (2017/18)** £3.85 £5.10 £7.20 £20.50
A lovely dry and fruit driven rose with notes of citrus and raspberry.
- Chateau Minuty "M de Minuty" Provence Rose (2017/18)** £44.95 £99.95
Pale pink colour; fragrant, strawberry-scented nose; dry and crisp with lovely, delicate fruit.

Low-Alcohol wine

125ml 175ml 250ml Bottle

- Torres 'Natureo' Tinto Syrah, Catalonia, Spain** £3.65 £4.75 £6.75 £19.50
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

- Torres Floralis Moscatel, Spain 50cl** £7.25 £27.95
Aromas of orange blossom, Turkish delight and honeyed fruit with spicy notes of tobacco leaf and clove. Indulgently sweet.