

Gluten Free Menu

Please make your server aware that you are ordering the gluten free version

Nibbles

Marinated mixed olives £3.95

Crunchy sesame halloumi bites, sweet chilli jam (v) £4.50

Crispy pork crackling, Bramley apple sauce £3.25

Gluten-free battered haddock fingers, crème fraiche tartare £4.50

Fire-roasted red pepper hummus, smoked paprika and toasted gluten-free bread (v) £4.50

Sandwiches (Served 11.30am - 6.00pm)

Served with house salad and kettle crisps on gluten-free bread

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 ham, heritage tomato, pickles and whole grain mustard mayo £6.95

Gluten-free 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

The Pheasant BLT, smoked bacon, crisp gem lettuce, heritage tomato and crushed avocado £7.50

Add chicken £1.50

Salads (all £10.95)

The British Garden, candied beetroot, heritage tomatoes, crispy kale, sweet red onions, local watercress, gluten free croutons garden herb and rapeseed vinaigrette, (v)

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 (v)

Niçoise style, baby potato, confit cherry tomato, fine beans, marinated olives, poached hens' egg, tapenade dressing (v)

Classic Caesar, dressed baby gem lettuce, aged parmesan, anchovies and gluten free croutons

Add your choice of:

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

Starters

Soup of the day, gluten free bread £5.95

Smooth chicken liver pâté, sweet poached golden raisin, house chutney, gluten-free toast £7.25

Tiger prawn pil pil, cooked in olive oil, garlic, chilli and basil served with toasted gluten-free bread £7.95

Classic prawn cocktail, prawn Marie Rose, Devonshire crab mayonnaise, shredded iceberg, cherry tomato, pickled cucumber, caviar, gluten-free bread and butter £8.25

Confit Gressingham duck, Parma ham and sweet roast apple roulade with poached rhubarb and elderflower dressing £7.95

Salmon Gravavlax 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 pork, crisp belly, oven-baked fillet, mashed potato, 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 lamb, oven-baked rump and confit lamb shoulder, parmentier potatoes baby shallot, minted garden pea, shredded gem with a rosemary jus **£17.50**

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 chargrilled steak burger **£12.95**

Marinated firecracker chicken burger **£12.95**

Chargrilled halloumi and portobello mushroom burger (v) **£12.50**

All burgers are served in a gluten-free bun with red cabbage and beetroot slaw, dill pickle and chunky chips

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 egg

Gluten-free battered haddock, homemade marrowfat mushy peas, crème fraiche tartare and chunky chips **£10.95 (small) £13.95 (large)**

10oz cured gammon, fried hen's egg, thick cut chips, spicy pineapple chutney **£14.25**

Side orders (all £3.50 unless indicated otherwise)

Gluten-free battered onion rings (v)

Truffle and aged parmesan chips (v) **£4.50**

Creamed mash potato (v)

Rocket salad, blushed tomato, aged parmesan and balsamic (v) **£3.95**

Chunky chips (v)

Sweet potato fries (v)

Chef's seasonal vegetables (v)

Niçoise salad, poached hens' egg, tapenade dressing (v) **£4.50**

Sauces (all £2.50)

Green peppercorn and cognac

Diane

Blacksticks blue cheese

Traditional gravy

Desserts (all £6.50 unless indicated otherwise)

Strawberry crème brûlée served with fresh fruits

Gluten-free sticky toffee pudding, butterscotch sauce and Cheshire farm banana ice cream

Summer berry pavlova, fresh fruits, Chantilly whipped cream, Pimm's and prosecco jelly pavlova, fresh fruits, Chantilly whipped cream, Pimm's and Prosecco jelly

Cheshire Farm ice cream - 2 scoops £3.95 | 3 scoops £5.50

Choose from: vanilla, strawberry, chocolate, rhubarb and custard, banana or honeycomb crunch

Add a sauce - £0.95 Sauces - Raspberry coulis, salted caramel or double chocolate

Cheshire Farm sorbets - 1 scoop £2.95 | 2 scoops £3.95 | 3 scoops £5.50

Choose from: Mango, lemon or blackcurrant

The Pheasant Inn Cheeseboard

A selection of locally-sourced cheeses, served with classic accompaniments, Gluten free biscuits and house chutney - **£8.95**

Blue Monday - a British cow's milk cheese in the style of a Gorgonzola Piccante. Soft, creamy blue cheese with strong blue veining which delivers a smooth, satisfying piquancy to the palate

Collier's Welsh Cheddar - a creamy cheddar with a distinctive, long and powerful taste

Ravens Oak - made at the Butler family's dairy in Lancashire using pasteurised local goat's milk. Similar in consistency to brie with a soft and very mild taste

Award-winning Lincoln Poacher Smoked - smooth, silky textured and lightly oaked smoked. This cheese is rounded and full of flavour, carefully matured for fourteen to sixteen months

Please note that some dishes may contain nuts or traces of nuts. Inform your server of any dietary requirements upon placing your order