

# THE PHEASANT INN

## Pub Nibbles

|   |       |
|---|-------|
| <b>Garlic ciabatta</b> (v)  | £3.95 |
| <b>Garlic ciabatta</b> with cheese (v)  | £4.50 |
| <b>Rosemary, garlic and sea salt focaccia</b> , olive oil and balsamic vinegar (ve) | £4.50 |
| <b>Crispy pork crackling</b> , Bramley apple sauce                                  | £3.50 |
| <b>Blossom honey-glazed chipolatas</b> , wholegrain mustard mayo                    | £4.50 |
| <b>Weetwood Best beer-battered haddock goujons</b> , crème fraîche tartare          | £4.95 |
| <b>Crunchy sesame halloumi bites</b> , sweet chilli jam (v)                         | £4.50 |
| <b>Marinated olives</b> and fresh garden herbs (ve)                                 | £3.95 |
| <b>Fire-roasted red pepper hummus</b> , smoked paprika and toasted pitta (ve)       | £4.95 |

## Sandwiches (Served 12pm-5pm)

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

|   |       |
|---|-------|
| <b>Bookmaker, grilled ribeye steak ciabatta</b> with caramelised onion and rocket leaf                        | £9.50 |
| <b>Chef's honey-glazed ham</b> , heritage tomato and whole grain mustard mayo                                 | £6.95 |
| <b>Falafel wrap</b> , ruby beetroot and spinach falafel, pomegranate salad and roasted red pepper hummus (ve) | £6.95 |
| <b>Weetwood Best beer-battered haddock</b> , crème fraîche tartare, iceberg and cucumber                      | £7.50 |
| <b>Collier's cheddar</b> with heritage tomato chutney (v)   | £6.95 |
| <b>Classic prawn Marie Rose open sandwich</b> , smoked paprika and citrus-dressed gem lettuce                 | £7.50 |
| <b>Chicken Caesar wrap</b> , chicken, Caesar-dressed gem lettuce, sourdough croutons and Grana Padano         | £7.50 |
| <b>The Pheasant BLT</b> , smoked bacon, crisp gem lettuce and heritage tomato<br>Add chicken £1.50            | £7.50 |

## Sharing Boards (Served 12pm-5pm)

|  |        |
|--|--------|
| <b>Famished Farmer</b><br>Honey-glazed ham, chicken liver pâté, blossom honey-glazed chipolatas, hot scotch hen's egg, pork crackling, freshly-baked focaccia and heritage tomato chutney                          | £18.95 |
| <b>Fisherman's Catch</b><br>Weetwood Best battered haddock, Scottish smoked salmon, chef's salmon and haddock fishcakes, prawn cocktail, peppered mackerel pâté, sea salt croutes, caper and crème fraîche tartare | £18.95 |

## Salads (all £10.50)

|  |
|--|
| <b>The British Garden</b> , candied beetroot, heritage tomatoes, crispy kale, sweet red onions, local watercress, garden herb and rapeseed vinaigrette, sourdough croutons (ve)                      |
| <b>Vegan Superfood bowl</b> , ruby beetroot and spinach falafel, fire-roasted red pepper hummus, quinoa, charred tender stem broccoli, pomegranate seeds, garden mint and soya yoghurt dressing (ve) |
| <b>Classic Caesar</b> , dressed baby gem lettuce, Grana Padano, anchovies and sourdough croutons   |

### Add your choice of:

|                                  |                             |
|----------------------------------|-----------------------------|
| Chargrilled chicken breast £3.00 | Roasted salmon fillet £3.95 |
| Glazed goats' cheese £2.50       | Halloumi £2.50              |

## Starters

|   |              |
|---|--------------|
| <b>Chef's homemade soup of the day</b> served with freshly-baked focaccia   | £5.95        |
| <b>Tiger prawn pil pil</b> , cooked in olive oil, garlic, chilli and basil served with toasted garlic ciabatta                                    | £7.95        |
| <b>Smooth chicken liver pâté</b> , sweet poached golden raisin, house chutney and crisp ciabatta croutes  | £7.25        |
| <b>Classic prawn cocktail</b> , prawn Marie Rose, crab mayonnaise, shredded iceberg, cherry tomato, pickled cucumber, caviar and sea salt croutes | £8.25        |
| <b>Chef's salmon and haddock fishcakes</b> , crème fraîche tartare, garden pea and citrus salad   | £7.50/£13.95 |
| <b>Confit Gressingham duck, parma ham and sweet roast apple roulade</b> , with poached rhubarb and elderflower dressing                           | £7.95        |
| <b>Salmon Gravdlax</b> home-cured with Cheshire gin, with pickled radish, garden beetroot, baby chard and honey dressing                          | £7.50        |
| <b>Crispy panko goat's cheese</b> , honey and chive bon bons, pickled cucumber, ruby beetroot, quinoa salad, aged balsamic                        | £7.50        |

## Mains

|  |        |
|--|--------|
| <b>Oven-roasted breast of chicken</b> , cocotte vegetables, French beans, saffron potato and truffle hollandaise   | £15.95 |
| <b>Honey-roasted breast of Gressingham duck</b> , crisp rösti potato, buttered pak choi, ruby beets and cherry kirsch jus  | £18.95 |
| <b>Pan-fried fillet of cod</b> , sticky lentils, roasted squash and chive cream  | £16.95 |
| <b>Duo of Welsh lamb</b> , oven-baked rump and confit lamb shoulder, parmentier potatoes, baby shallot, minted garden pea and rosemary jus                                   | £17.50 |
| <b>Tagliatelle frutti di mare</b> , salmon with tiger prawn, cream, sweet chilli and freshly-chopped chives £15.25   | £15.25 |
| <b>Fillet beef stroganoff</b> , 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 |
| <b>Wild mushroom stroganoff</b> , chunky portobello mushroom, pan-seared wild mushroom, cream and smoked paprika with wild rice and matchstick potato crisps (v)             | £12.95 |

## From the Grill

|   |        |
|---|--------|
| <b>28-day dry aged 10oz ribeye steak</b>            | £24.50 |
| <b>28-day dry aged 8oz fillet steak</b>             | £27.50 |
| <b>10oz cured gammon steak</b> with fried hen's egg | £14.95 |

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

## Pub Classics

|  |        |
|--|--------|
| <b>The Pheasant Inn chargrilled steak burger</b>               | £12.95 |
| <b>Marinated firecracker chicken burger</b>                    | £12.95 |
| <b>Chargrilled halloumi and portobello mushroom burger (v)</b> | £12.50 |

*All burgers are served in a soft pretzel 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 free-range hens' egg

|   |                               |
|---|-------------------------------|
| <b>Weetwood Best beer-battered haddock</b> , homemade marrowfat<br>mushy peas, crème fraîche tartare and chunky chips | £10.95 (small) £13.95 (large) |
| <b>Handcrafted steak and ale pie</b> , seasonal vegetables, creamed potato and traditional gravy                      | £14.95                        |
| <b>Panko-breaded fresh scampi</b> , chunky chips, garden peas, crème fraîche tartare                                  | £14.95                        |
| <b>Chilli con carne</b> , glazed cheddar, braised basmati rice, sour cream and beetroot tortilla chips                | £13.95                        |
| <b>Five bean chilli</b> , braised basmati rice, beetroot tortilla chips and sour cream and guacamole (v)              | £12.95                        |

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

|  |
|--|
| Crispy onion rings (v)   |
| Chunky chips (v)   |
| Truffle and aged parmesan chips £4.50                              |
| Sweet potato fries (v)   |
| Creamed mash potato (v)  |
| Chef's seasonal vegetables (v)                                     |
| Rocket salad, blushed tomato, aged parmesan and balsamic £3.95 (v) |

## Sauces (all £2.50)

|                             |
|-----------------------------|
| Green peppercorn and cognac |
| 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.
- Santa Digna Gewurztraminer, Chile (2016/17)** £23.50  
Floral and honeyed aromas. Smooth on the palate with elegant notes of tropical fruits and aromatic intensity perfectly balanced with the acidity.
- 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 (2017/18)** £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 (2016/17)** £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.