

Gluten Free Menu

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

Nibbles

Marinated mixed olives	£3.95
Crispy pork crackling , Bramley apple sauce	£3.25
Gluten-free battered haddock goujons , crème fraiche tartare	£4.50
Fire-roasted red pepper hummus , smoked paprika and toasted gluten-free bread (v)	£4.95

Sandwiches (Served 11.30am - 5.00pm)

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

Bookmaker , grilled ribeye steak, caramelised onion and rocket leaf	£8.95
Chef's honey-glazed ham , heritage tomato and whole grain mustard mayo	£6.95
Gluten-free battered haddock , crème fraiche, tartare, iceberg and cucumber	£7.50
Collier's cheddar with heritage tomato chutney (v)	£6.95
Classic Prawn Marie Rose open sandwich , smoked paprika and citrus-dressed gem lettuce	£7.50
The Pheasant BLT , smoked bacon, crisp gem lettuce and heritage tomato	£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 (ve)
Classic Caesar , dressed baby gem lettuce, Grana Padana, anchovies and gluten-free croutons

Add your choice of:

Chargrilled chicken breast £3.00 Roasted salmon fillet £3.95
Glazed goat's cheese £2.50 Halloumi £2.50

Starters

Chef's homemade 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, crab mayonnaise, shredded iceberg, cherry tomato, pickled cucumber, caviar, gluten-free bread and butter	£8.25
Slow roasted belly pork , Curley endive salad, Golden raisin and honey glazed fig	£8.50
Smoked salmon , sauce gribiche, pickled cucumber, caviar, gluten free bread and butter	£7.50

Mains

Oven-roasted breast of chicken with garlic and rosemary, boulangère potatoes, celeriac puree and baby beets	£15.95
Honey-roasted breast of duck , crisp rösti potato, buttered pak choi, ruby beets and cherry kirsch jus	£18.95
Moules marinière , mussels cooked in white wine, garlic, cream and fresh parsley served with gluten free bread	£8.95 / £16.95
Pavé of salmon , boulangère potatoes, celeriac, savoy cabbage, pickled shallots and caviar hollandaise	£17.50
12-hour braised shank of lamb , fondant potato, pickled red cabbage, honey roasted root of vegetables, red wine and sage jus	£18.95
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)	£12.95

FROM THE GRILL

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

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

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

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

Gluten Free Menu continued...

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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,** £10.95 / £13.95
 homemade marrowfat mushy peas, crème fraiche tartare and chunky chips
- Chilli con carne,** glazed cheddar, braised basmati rice and sour cream £13.95
- Five bean chilli,** braised basmati rice, sour cream and guacamole (v) £12.95

Side orders (all £3.50 unless indicated otherwise)

- Gluten-free battered 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 (v) £3.95

Sauces (all £2.50)

- Green peppercorn and cognac**
Blacksticks blue cheese
Traditional gravy

Desserts (all £6.50 unless indicated otherwise)

- Vanilla & wild berry crème brûlée** served with fresh fruits
- Gluten-free sticky toffee pudding,** butterscotch sauce and Cheshire farm vanilla bean ice cream
- Banoffee knickerbocker glory** – caramelised banana, toffee sauce, honeycomb ice cream, vanilla whipped cream and honeycomb crumb
- Cheshire Farm ice cream – 2 scoops £3.95 | 3 scoops £5.50**
 Choose from: vanilla, strawberry, chocolate, honeycomb crunch
- Add a sauce - £0.95 Sauces - Raspberry coulis, toffee 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 £8.95

A selection of locally-sourced cheeses, served with classic accompaniments, gluten-free biscuits and house chutney

- 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 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

Opening hours

Daily from 11.00am to 11.00pm

Food served:
 Mon-Thu 12noon-9.30pm,
 Fri-Sat 12noon-10pm
 Sunday 12noon-9.00pm



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ThePheasantInn

www.thepheasantinn.co.uk

The Pheasant Inn is owned and operated by Nelson Hotels – www.nelsonhotels.co.uk

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