



THE PHEASANT INN

Pub nibbles

- Garlic ciabatta** (v) £3.95
Garlic ciabatta with cheese (v) £4.95
Bread and oils with butters, olive oil and balsamic (v) £4.50
Crispy pork crackling with apple sauce (gfo) £4.50
Honey-glazed chipolatas with wholegrain mustard £4.50
Beer-battered haddock goujons with crème fraiche tartare (gfo) £4.95
Crunchy halloumi bites, sweet chilli jam (v) £4.50
Marinated olives with fresh garden herbs (ve)(gfo) £3.95
Fire-roasted red pepper hummus, smoked paprika and toasted pitta (ve)(gfo) £4.95
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Starters

- Chef's homemade soup of the day**, with house breads (gfo) £5.95
Smooth chicken liver pâté, house chutney and thyme-scented croutes (gfo) £7.25
Chef's salmon and haddock fishcakes, crème fraiche tartar, garden pea and citrus salad £7.50 / £13.95
Tiger prawn pil pil, cooked in olive oil, garlic & chilli with garlic ciabatta (gfo) £7.95
Ruby beetroot and goats cheese salad, mixed leaves, pumpkin seeds and balsamic. £6.25
- Classic moules marinière**, with cream, garlic and fresh herbs £7.95
Classic prawn cocktail, prawn Marie Rose, crab mayonnaise, shredded ice berg, cherry tomato pickled cucumber and salted croutes £8.50
Spicy N'duja and pulled pork bon bon, with tomato chutney & dressed leaf salad £5.95
Ham hock and leek terrine, celeriac remoulade and thyme-scented croutes £7.50
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Sandwiches (served 12pm-5pm)

- Chef's honey-glazed ham and tomato** with whole grain mustard mayonnaise (gfo) £6.95
Falafel wrap, ruby beetroot and spinach falafel, pomegranate and roasted red pepper hummus, iceberg and cucumber (ve) £6.95
Cheddar cheese, with tomato chutney (v) (gfo) £6.95
Prawn Marie Rose open sandwich, smoked paprika, gem lettuce and citrus dressing (gfo) £7.95
Chicken Caesar wrap, gem lettuce, sourdough croutons and Grana Padano £7.50
The Pheasant BLT, smoked bacon, crisp gem lettuce and tomato. (gfo) £9.95
Add chicken £1.50
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Salads

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) (gfo) £10.50

Classic Caesar, dressed baby gem lettuce, Grana Padano, anchovies and croutons (gfo) £10.50

Add your choice of:

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



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Mains

- Coconut Katsu chicken**, Japanese vegetable noodle salad and wild rice £16.00
- Venison roulade**, creamed potato, crispy black pudding, red cabbage purée, curly kale and red wine jus (gfo) £25.50
- Pavé of salmon**, fondant potato, creamed celeriac, ruby beetroot and caviar hollandaise (gfo) £17.50
- Honey roasted duck breast**, crisp rösti potato, buttered pak choi, cherry purée and thyme-scented red wine jus £18.95
- Slow cooked blade of beef**, creamed potato, braised red cabbage, curly kale and red wine jus £16.50
- Mushroom and tarragon tagliatelle**, with garlic cream, spinach and aged parmesan £14.00
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From the Grill

- 28-day dry aged 10oz ribeye steak or 8oz fillet steak** (gfo) £24.50 / £27.50
- 10oz cured gammon steak with fried egg** (gfo) £15.50
- All served with roasted portobello mushroom, grilled tomato, local fresh watercress and chunky chips*
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Pub Classics

- The Pheasant Inn chargrilled steak burger** (gfo) £12.95
- Marinated firecracker chicken burger** (gfo) £12.95
- Halloumi and portobello mushroom burger** (v) (gfo) £12.50
- All burgers are served with red cabbage and beetroot slaw, dill pickle and chunky chips*
- Beer-battered haddock**, homemade marrowfat mushy peas, crème fraiche tartare and chunky chips (gfo) £10.95 / £13.95
- Chilli con carne**, glazed cheddar, braised wild rice, guacamole, sour cream & beetroot tortilla crisps (gfo) £13.95
- Five bean chilli**, braised wild rice, guacamole, sour cream & beetroot tortilla crisps (v) (gfo) £13.95
- The Pheasant Inn handcrafted steak pie**, seasonal vegetables, creamed potato & traditional gravy £15.50
- Panko-breaded fresh scampi**, chunky chips, garden peas, crème fraiche tartare £14.95
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Side orders (all £3.95) (gfo)

- Chunky chips. Skinny fries. (v)
(add truffle oil and parmesan £4.95)
- Sweet potato fries (v)
- Mixed leaf salad with house dressing (v)
- Truffle cauliflower cheese (v)

Sauces (all £2.95) (gfo)

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

(v) vegetarian (ve) vegan (gfo) gluten free option available

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