

LIQUEURS	25ml	50ml
BAILEY'S IRISH CREAM		£4.50
COINTREAU	£3.50	£7.00
DISARONNO AMARETTO	£3.50	£7.00
LIMONCELLO	£3.50	-

PORTS	50ml	100ml
GRAHAMS 6 GRAPES	£3.95	£7.90
GRAHAMS 10YO TAWNY	£5.25	£10.50

DESSERT WINE	125ml	
TORRES FLORALIS MOSCATEL, SPAIN		£7.25
Made from 100% Muscat of Alexandria Grape, this dessert wine benefits from lovely floral aromas of rose and lemon verbena. Light but boasting concentrated flavours of syrup, peach, and apricot, this delicate wine is perfect over ice, or paired with a dessert.		

GIFT VOUCHERS

Our selection of gift vouchers are available to purchase online at thepheasantinn.co.uk

Alternatively, please ask a member of our team for assistance.

DESSERT MENU

ALL £8.95 (unless stated otherwise)

DARK CHOCOLATE FONDANT

dulce du leche, honeycomb and vanilla ice cream (v) (gfo)

STICKY TOFFEE PUDDING

salted caramel sauce, brandy snap and salted caramel ice cream (v) (gfo)

LEMON MERINGUE TARTLET

sweet pastry, lemon curd, citrus meringue, lime basil and lemon sorbet (v)

BANANA SPLIT

chocolate sauce, whipped cream, caramelised banana, fudge and vanilla ice cream (v) (vgo) (gfo)

CHOCOLATE FUDGE BROWNIE,

honeycomb, chocolate sauce and chocolate ice cream (v)

ETON MESS ICE CREAM SUNDAE,

macerated strawberries, crème Chantilly, meringue pieces, summer berry compote and strawberry sorbet (v) (vgo) (gfo)

THE PHEASANT INN CHEESEBOARD £14.95

COLLIER'S WELSH CHEDDAR

This cheese is made with 100% Welsh milk and possesses a distinctive, long, powerful and slightly sweet taste.

COLSTON BASSETT

Stilton reigns supreme as the King of British Blues, and Colston Bassett is held to be the best of the bunch. Matured for eight to twelve weeks and naturally crusted, this cheese has a rich, creamy and mellow flavour with that distinctive blue tang and beautiful veining.

BOURNES SMOKED CHESHIRE

This Cheshire cheese is smoked over a mixture of oak, ash and beech for 3 days providing a unique flavour. It is a similar texture to a mature Cheshire but is very slightly drier due to the smoking process.

SOMERSET BRIE

A creamy cheese with a milder flavour than the French alternatives. The curds are the colour of straw which ripen from the outside in to become softer and richer with a fuller flavour.

Complimented by wild flower honey from the Ellesmere honey company, honeycomb, Thomas Fudge wafers and celery (v) (gfo)

ICE CREAMS & SORBETS 1 SCOOP £3 | 2 SCOOPS £6

CHESHIRE FARM ICE CREAMS (v) (gfo)

Vanilla bean | Salted caramel | Strawberry and cream | Dark chocolate

CHESHIRE FARM SORBETS (v) (vg) (gfo)

Mango | Blackcurrant | Lemon | Strawberry

Cheshire Farm vegan ice creams available on request

HOT BEVERAGES

FRESHLY-GROUND COFFEE

Espresso	£3.50
Cappuccino	£3.50
Latte	£3.50
Americano	£3.50
Flat White	£3.50
Macchiato	£3.50
Double Espresso	£4
Mocha	£4

HOT CHOCOLATE £4.25

with mini marshmallows and whipped cream
Add BAILEY'S £3

SELECTION OF TEAS £3.50

Choose from:
English breakfast, Earl Grey, Camomile, Peppermint or Red berries

Alternative milk options are also available.

LIQUEUR COFFEES £7.00

Choose from:

Irish coffee (Whiskey)
Calypso coffee (Tia Maria)
French coffee (Brandy)
Italian coffee (Amaretto)
Seville coffee (Cointreau)

*(v) vegetarian (vg) vegan
(vgo) vegan option available
(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 endeavor to cater to your needs.



SANT INN



THE PHEASANT INN



THE PHEA