# The Pheasant ~ Daily Menu 

~ Wednesday 10th April 2024 ~
While You Wait
Gin of the moment; CBA California gin, Fever-tree Raspberry and Orange blossom soda 7.70
Passionfruit Martini; served with prosecco and fresh passionfruit $\mathbf{1 0 . 5 0}$
Kumquat Margarita; a fruity spin on a classic cocktail favourite $\mathbf{1 0 . 5 0}$
Chambord Bramble; a deliciously sweet and sour cocktail, garnished with fresh raspberries 10.50
Bellini; Prosecco with Peach, Mango or Raspberry puree 9.20
Starters
Lightly curried butternut squash soup, coriander and lime crème fraîche, warm sourdough roll (v, gfa) 512 kcal 7.25
Coriander falafel, tabbouleh, preserved lemon and tahini dressing (vg) 630 kcal ..... 8.95
Smoked salmon, kimchi mini-pancakes, avocado purée, tamiri and ginger dressing (gf) 168 kcal ..... 10.95
Pressed feather of beef, caramelised onion purée, crispy shallots, red wine sauce (gf) 124 kcal ..... 8.95
King prawn cocktail, buttered seeded bread (gfa) 562 kcal 9.95
Deep fried brie, pear, walnut, celery and radish salad (v) 429 kcal ..... 7.95
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal ..... 9.45
Garlic and rosemary baked Camembert, carrot and apricot chutney, warm ciabatta for two (v) 1059 kcal ..... 15.95
Nibbles
Crispy squid, sweet chilli mango 422 kcal ..... 7.45
Vegetable gyoza, ponzu sauce (v) 240 kcal ..... 6.95
Goan curry king prawns, flatbread 511 kcal 7.95
Courgette pakora, mango pepper sauce VG (vg, gf) 208 kcal 5.25 Butterbean, garlic dip, seeded flatbread (v, gf) 396 kcal
Padron peppers, sea salt (vg, gf) 131 kcal ..... 5.95
Mains
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 18.45
Sesame crusted salmon, udon noodles, miso and seaweed broth, crispy skin 580 kcal ..... 23.95
Yakitori Chicken Burger, wasabi mayonnaise, Asian slaw, fries 1545 kcal ..... 16.95
Lamb rosemary pie, green vegetables, buttered mash, red wine gravy (gf) 1310 kcal ..... 17.95
Moving Mountain burger, vegan cheddar, spicy tomato mayonnaise, fries (vg) 1227 kcal ..... 16.75
Pappardelle pasta, sauce vierge, tenderstem broccoli, cavolo nero, roasted red onion (vg) 362 kcal 15.95
Grilled hake wrapped in prosciutto, pea risotto, asparagus, sun-blushed tomato, white wine (gf) 800 kcal ..... 20.95
Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, gf) 1082 kcal 16.75
Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 939 kcal ..... 23.95
$80 z$ bacon chop, fried egg, grilled pineapple and chunky chips (gf) 912 kcal ..... 17.95
$7 \mathbf{o z}$ fillet steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1205 kcal ..... 33.95
Sticky lime and ginger chicken breast, Thai red curry sauce, coconut rice, pak choi (gf) 719 kcal ..... 18.95
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.45

| Fries (vg, gf) 377 kcal 4.75 | Cauliflower cheese (v, gf) 392 kcal 5.95 | Chunky chips (vg, gf) 535 kcal 4.45 |
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| Truffle parmesan fries (gf) 453 kcal 5.95 | Garlic bread (v) 426 kcal 4.75 | Garlic bread, cheese (v) 621 kcal 4.95 |
| Broccoli, chilli, almonds (v, gf) 291 kcal 4.95 |  |  |

## Light Bites

Open smoked salmon sandwich, chive cream cheese, granary bread, pickled cucumber (gfa) 361 kcal 10.95
Goats cheese, red pepper, blushed tomato quiche, crème fraîche new potato salad (v, gf) 829 kcal 11.95
Open prawn sandwich, Marie Rose, rocket and cucumber salad (gfa) 497kcal 11.45
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 16.95

## Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Marmalade and white chocolate cheesecake, chocolate ice cream 672 kcal 8.45
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
Hot waffle, caramelised banana, toffee sauce, vanilla ice cream (v) 838 kcal 7.45
Rhubarb and custard tart, bitter orange purée, Sicilian lemon sorbet (v) 632 kcal 8.45
Knickerbocker Glory; strawberries, raspberries, meringue, vanilla ice cream and custard (v, gf) 553 kcal 8.45
Rich dark chocolate torte, cherry sorbet (v, gf) 640 kcal 8.45
St Clements trifle, orange, lemon and vanilla cream (vg, gf) 371 kcal 7.95
A selection of British cheese, biscuits, chutney, celery (v) 927 kcal 14.95

## Ice Creams and Sorbets, choose any of the below for $£ 2.50$ per scoop

| Strawberry (v, gf) 122 kcal | Vanilla (v, gf) 127 kcal | Chocolate (v, gf) 127kcal | Honeycomb (v, gf) 137kcal |
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| Salted Caramel (v, gf) 135 kcal | Lemon Sorbet (vg, gf) 74kcal | Raspberry Sorbet (vg, gf) 68 kcal |  |
| Vanilla, Chocolate, Strawberry, Salted Caramel, Honeycomb Ice cream. Blackcurrant, Orange, Lemon, Raspberry sorbet. |  |  |  |

## Hot Drink with a Small Pudding

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal 8.45
Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 8.45
Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal 8.45

## Childrens Mains

Chicken goujons, chips, peas (gf) 806 kcal 7.95
Penne pasta, tomato sauce, cheese (v, gf) 453 kcal 6.95

Fish fingers, chips and peas (gf) 734 kcal 7.95
Beef burger, melted cheese, chips, salad 621 kcal 7.95

## Childrens Puddings

Chocolate brownie, vanilla ice cream (v, gf) 5.45 , Hot waffle, banana, honeycomb ice cream (v) 5.45 ,
Sticky toffee pudding, (v, gf) 5.45

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[^0]:    Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.
    v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

