# The Pheasant ~ Sunday Menu 

~ Sunday 7th April 2024~

## While You Wait

Gin of the moment; Hayman's Gin peach cup, Fevertree white grape and apricot soda 8.45
Bloody Mary; Spiced tomato juice and vodka (A Sunday roast must have) $\mathbf{8 . 7 0}$
Espresso Martini; the perfect digestif to finish off you meal $\mathbf{1 0 . 5 0}$
Passionfruit Martini; served with prosecco and fresh passionfruit $\mathbf{1 0 . 5 0}$
Kumquat Margarita; a fruity spin on a classic cocktail favourite $\mathbf{1 0 . 5 0}$
Bellini; Prosecco with Peach, Mango or Raspberry puree 9.20
Starters and Nibbles
Lightly curried butternut squash soup, coriander and lime crème fraîche, GF seeded bread (v, gf) 453 kcal ..... 7.25
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 451 kcal ..... 8.95
Coriander falafel, tabbouleh, preserved lemon and tahini dressing (vg) 630 kcal ..... 8.95
Pressed feather of beef, caramelised onion purée, crispy shallots, red wine sauce (gf) 124 kcal 8.95
Smoked salmon, kimchi mini-pancakes, avocado purée, tamiri and ginger dressing (gf) 168 kcal 10.95
Deep fried brie, pear, walnut, celery and radish salad (v) 429 kcal 7.95 ..... 7.95
King prawn cocktail, buttered seeded bread (gfa) 562 kcal ..... 9.95
Garlic and rosemary baked Camembert, carrot and apricot chutney, warm ciabatta for two (v) 1059 kcal ..... 15.95
Crispy squid, sweet chilli mango 422 kcal 7.45 Halloumi fries, hoi sin, cucumber (v) 652 kcal 7.4
Goan curry king prawns, flatbread 511 kcal 7.95
Courgette pakora, mango pepper sauce VG (vg, gf) 208 kcal 5.25
Padron peppers, sea salt (vg, gf) 131 kcal 5.95
Spicy chorizo, honey, red wine (gf) 620 kcal 6.95
Chicken wings, gochujang ketchup (gf) 551 kcal 7.95
Sunday Roasts and Mains
Roast beef (served pink), with Yorkshire pudding (gfa) 1187kcal 22.95
Roast chicken, sage and apple stuffing, sausage wrapped in bacon, (gf) 1483 kcal 20.95
Roast porchetta, (slow roasted belly black garlic) sage and apple stuffing, apple sauce (gf) 1313 kcal 20.95
Mixed roast beef (served pink), slow roasted black garlic belly pork, all the trimmings 1467 kcal 24.95
Braised shoulder of lamb, rosemary gravy (gf) 1004 kcal 24.95
Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, gf) 1082 kcal 16.75
All of the above are served with roast potatoes, seasonal vegetables and gravy
Mains
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95
Moving Mountain burger, vegan cheddar, spicy tomato mayonnaise, fries (vg) 1227 kcal 16.75
Lamb rosemary pie, green vegetables, buttered mash, red wine gravy (gf) 1310 kcal 17.95
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 18.45
8oz 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
Grilled hake wrapped in prosciutto, pea risotto, asparagus, sun-blushed tomato, white wine (gf) 800 kcal 20.95
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.45

| Chunky chips (vg, gf) 535 kcal | 4.45 | Truffle parmesan fries (gf) 453 kcal 5.95 | Pigs in blankets, gravy (gf) 380 kcal 6.50 |
| :--- | :--- | :--- | :--- | :--- | :--- |
| Broccoli, chilli, almonds (v, gf) 291 kcal | 4.95 Garlic bread, cheese (v) 621 kcal 4.95 | Cauliflower cheese (v, gf) 392 kcal 5.95 |  |

## Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95
Hot waffle, caramelised banana, toffee sauce, vanilla ice cream (v) 838 kcal 7.45
Marmalade and white chocolate cheesecake, chocolate ice cream 672 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
Rhubarb and custard tart, bitter orange purée, Sicilian lemon sorbet (v) 632 kcal 8.45
A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) 820 kcal 12.95

## 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) 127 kcal | Honeycomb (v, gf) 137 kcal |
| :--- | :--- | :--- | :--- |
| Salted Caramel (v, gf) 135 kcal | Raspberry Ripple (v, gf) 128 kcal | Raspberry Sorbet (vg, gf) 68 kcal | Lemon Sorbet (vg, gf) 74kcal |

## Hot Drink with a Small Pudding

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

## Hot Drinks

Americano (vg, gf) okcal 3.75, Cappuccino (v, gf) 127 kcal 3.95 , Latte (v, gf) 128 kcal 3.95 , Flat white (v, gf) 47 kcal 3.95 ,
Espresso (vg, gf) okcal 3.45 , Selection of tea (v, gf) 24 kcal 3.95 , Irish coffee (v, gf) 135 kcal 7.95

## Childrens Mains

| Roast beef (served pink) with Yorkshire pudding 697 kcal | 14.95 | Chicken gour |
| :--- | :--- | :--- |
| Penne pasta, tomato sauce, cheese (v, gf) 453 kcal 6.95 | Beef burg |  |
| Fish fingers, chips and peas (gf) 734 kcal 7.95 |  |  |
| Childrens Puddings |  |  |
| Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 515 kcal 5.45 |  |  |
| Chocolate brownie, vanilla ice cream (v, gf) 518 kcal 5.45 |  |  |
| Hot waffle, banana, honeycomb ice cream (v) 307 kcal 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.

