

The Pheasant ~ Daily Menu

~ Friday 28th November 2025 ~

While You Wait

Bellini; A fruity classic. Choose from Peach, Blackberry, Raspberry or Passionfruit 9.20

Gin of the Moment; Tarquins Rhubarb and Raspberry gin, with a Franklins Rhubarb and Hibiscus tonic 7.95

Spiced Margarita; Olmeca blanco tequila, with a dash of tabasco and chilli flakes to finish 10.50

Richly spiced mulled wine 7.45

Starters

Roasted butternut squash and pumpkin soup, sage gnocchi (v) 717kcal 7.95

Beef, bacon, stout and thyme faggot, parsnip purée, horseradish crumb (gf) 350kcal 8.95

King prawn cocktail, buttered seeded bread (gfa) 577kcal 10.95

Poached and smoked salmon rilette, apple remoulade, seeded toast 346kcal 9.95

Deep-fried Brie, bramble chutney, roasted plum salad (v, gf) 403kcal 8.95

Chicken, apricot and tarragon terrine, piccalilli vegetable salad (gf) 227kcal 9.95

Wild mushroom, shallot and tarragon suet pudding, celeriac and truffle purée, red wine jus (vg, gf) 409kcal 8.45

Garlic and rosemary baked Camembert for two, carrot and apricot chutney, warm ciabatta (v) 990kcal 15.95

Nibbles

Courgette fries with lemon yoghurt (vg, gf) 235kcal 5.75

Halloumi fries, chilli jam (v, gf) 620kcal 7.75

Cumin hummus, flatbread (vg) 664kcal 6.95

Crispy squid with sweet chilli mango 412kcal 8.45

Crispy cauliflower, hot honey (v, gf) 286kcal 5.95

Goan curry king prawns, flatbread 536kcal 8.95

Crispy chicken gyoza, satay dip 278kcal 6.95

Jerk chicken flat bread 362kcal 7.95

Pigs in blankets, gravy (gf) 423kcal 7.95

Chicken wings, buffalo hot sauce, ranch dressing (gf) 689kcal 7.95

Mains

Roast turkey with traditional accompaniments (gf) 1249kcal 23.95

Beer battered fish and chips, mushy peas, tartare sauce (gf) 1278kcal 18.95

Goan aubergine, butternut squash and chickpea curry, coconut rice, pak choi (vg, gf) 478kcal 17.75

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (gf) 1319kcal 33.95

Buttercross farm pork and leek sausages, buttered mash, onion gravy (gf) 946kcal 17.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380kcal 17.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 873kcal 18.45

Pan fried sea bass, Bombay potatoes, wilted spinach, coconut raita (gf) 833kcal 22.95

Venison, Port, bacon and rosemary pie, colcannon mash, bourguignon sauce (gf) 1139kcal 19.95

Buttermilk fried chicken burger, pancetta, guacamole, gochujang ketchup, mayo, pickled red onion, fries 1292kcal 17.95

Pan fried bacon chop, colcannon mash, crispy black pudding, mustard sauce, apple purée (gf) 1004kcal 18.45

Pan-fried trout fillet, Parmentier potatoes, samphire, mussels and herb sauce (gf) 706kcal 25.95

Moving Mountain burger, vegan cheddar, spicy tomato mayonnaise, fries (vg) 1392kcal 17.25

Slow-roasted Gressingham duck leg, thyme and garlic potato terrine, cherry jus (gf) 978kcal 22.95

Red pepper and goat's cheese tortellini, smoked almond romesco, basil dressing (v) 974kcal 18.95

Sides

Mixed salad (vg, gf) 100 kcal 4.75	Truffle parmesan fries (gf) 450 kcal 6.95	Green beans garlic chilli butter (v, gf) 130 kcal 4.25
Onion rings (gf) 289 kcal 4.95	Garlic bread, cheese (v) 634 kcal 5.75	Sugar snaps, sesame & miso (vg) 273 kcal 4.95

Light Sides

Wild mushroom leek, spinach, cheddar quiche, new potato salad (v, gf) 874 kcal 12.95
Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 962 kcal 17.45
Smoked haddock and salmon fishcake with tomato and spring onion salad (gf) 642 kcal 12.95
Hot turkey, bacon and brie ciabatta cranberry sauce 723 kcal 13.95
Crispy hake fillet sandwich, malt vinegar smashed minted peas, tartare sauce 637 kcal 13.95
Open smoked salmon sandwich, chive cream cheese, granary bread, pickled cucumber (gfa) 362 kcal 10.95
Five spiced crispy duck salad, watermelon, cashew nuts, teriyaki and ginger dressing (gf) 716 kcal 15.45

Puddings

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 899 kcal 8.95
Blackberry and apple crumble tart, mulled wine syrup, blackcurrant sorbet (vg, gf) 555 kcal 8.75
Christmas pudding, brandy sauce (v, gf) 743 kcal 8.95
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 652 kcal 8.75
Tiramisu trifle, espresso, Tia Maria soaked sponge, mascarpone cream (v, gf) 555 kcal 8.95
Black Forest Arctic slice, boozy cherries (v) 467 kcal 8.95
Toasted waffle, orange marmalade ice cream, clementine and dark chocolate sauce (v) 759 kcal 8.95
Crème brûlée, shortbread (v, gf) 872 kcal 8.75

Cheese

Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) 474 kcal

Wookey hole cave-aged cheddar . (v, gf) 125 kcal	Butlers Secret Cheddar (v, gf) 125 kcal	Cotswold Blue Brie (v, gf) 92 kcal
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Blacksticks Blue (v, gf) 98 kcal Ashlynn Goats Cheese (v, gf) 90 kcal

Five cheeses (v) 474 kcal 14.95	Three cheeses (v) 308 kcal 11.95	One cheese (v) 164 kcal 4.95
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Ice Creams and Sorbets, choose any of the below £2.95 per scoop

Vanilla (v, gf) 125 kcal	Chocolate (v, gf) 127 kcal	Strawberry (v, gf) 124 kcal
Salted Caramel (v, gf) 135 kcal	Raspberry Ripple (v, gf) 128 kcal	Honeycomb (v, gf) 137 kcal
Raspberry Sorbet (vg, gf) 68 kcal	Lemon Sorbet (vg, gf) 74 kcal	

Hot Drink with a Small Pudding

Sticky toffee pudding, vanilla ice cream (v, gf) 385 kcal 9.25	Toasted waffle, orange marmalade ice cream, chocolate sauce (v) 496 kcal 8.95
Crumble topped mince pie, vanilla ice cream (v, gf) 363 kcal 9.25	Mini crème brûlée, shortbread (v, gf) 499 kcal 9.25
Black Forest Arctic slice, chocolate sauce, boozy cherries (v) 347 kcal 9.25	Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 9.25



Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances.

For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten;. however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.