

# The Pheasant ~ Bank Holiday Monday Menu

~ Sunday 3rd May 2026 ~

## While You Wait

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**Bloody Mary; A Spiced Sunday classic 8.20**

**Hugo Spritz; St Germaine, topped with prosecco. Finished with soda, fresh lime and mint 9.50**

**Strawberry Hugo; St Germaine and Strawberry liqueur, finished with prosecco, strawberries and mint 9.50**

**Bellini; Prosecco with your choice of white peach, raspberry, blackberry, blueberry or strawberry 9.20**

## Starters and Nibbles

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**Curried cauliflower soup**, coriander cremé fraîche, warm seeded roll (v, gfa) 541kcal 7.45

**Seasoned pork belly**, pea purée, asparagus, crackling crumb, Madeira sauce (gf) 502kcal 9.95

**King prawn cocktail**, buttered seeded bread (gfa) 575kcal 10.95

**Chicken liver pâté**, carrot and apricot chutney, toasted bloomer (gfa) 510kcal 9.45

**Smoked salmon fritters**, saffron aioli, baby gem, peas, edamame and radish (gf) 477kcal 10.95

**Torn mozzarella, roasted asparagus and radishes**, pickled mustard seeds, lemon dressing (v) 318kcal 10.95

**Confit tomato, courgette and basil tart**, sun blushed tomato pesto, herb oil (vg) 568kcal 7.95

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

Sriracha grilled king prawns, mango salsa (gf) 213kcal 7.95

Italian cured meats and pickles 359kcal 8.95

Catalan tomato bread, garlic, tomato, Serrano ham 235kcal 7.95

Crispy shiitake mushrooms, red pepper chutney (v, gf) 236kcal 5.95

Chimichurri chicken wings (gf) 679kcal 7.95

Nocellara, Gaeta, Cerignola olives (vg, gf) 222kcal 4.95

Beetroot hummus, flatbread (vg) 510kcal 6.95

Broccoli tempura, miso, sesame (vg) 251kcal 6.75

Crispy squid with sweet chilli mango 412kcal 8.45

Chicken and ginger gyoza, hoi sin 251kcal 7.75

## Roasts ~ all served with roast potatoes, seasonal vegetables and gravy

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**Roast beef (served pink)**, with Yorkshire pudding (gfa) 1203kcal 23.95

**Roast porchetta, (slow roasted belly)** sage and apple stuffing, apple sauce 1247kcal 21.95

**Roast chicken, sage and apple stuffing**, sausage wrapped in bacon, (gf) 1443kcal 22.95

**Mixed roast beef (served pink), porchetta (slow roasted belly)**, all the trimmings 1420kcal 24.95

**Roast shoulder of lamb**, rosemary red wine gravy (gf) 1478kcal 26.95

**Slow cooked roasted duck leg**, orange purée, red wine jus (gf) 1194kcal 20.45

**Butternut squash, lentil, chestnut, pine nut and pecan nut roast**, port and cranberry gravy (vg, gf) 858kcal 17.95

## Mains

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

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

**Pan fried sea bass**, chorizo potatoes, red peppers, blushed tomato, watercress purée (gf) 608kcal 23.95

**Crispy buttermilk chicken burger**, bacon, garlic mayonnaise, fries 1006kcal 17.95

**Buttercross farm pork and leek sausages**, buttered mash, onion gravy (gf) 945kcal 17.95

**Minced lamb and potato pie**, green vegetables, buttered mash, red wine gravy (gf) 1261kcal 18.95

**Sweet potato, aubergine and spinach Malaysian curry**, coconut rice, pak choi (vg, gf) 608kcal 16.95

**Moving Mountain burger, vegan cheddar**, spicy tomato mayonnaise, fries (vg) 1391kcal 17.25

**10oz Black Angus ribeye steak**, pepper sauce, portobello mushroom, tomato, chips (gf) 1351kcal 34.95

**Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 870kcal 18.45

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## Sides

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Truffle parmesan fries (gf) 450 kcal 6.95	Cauliflower cheese (v, gf) 382 kcal 5.95	Pigs in blankets, gravy (gf) 423 kcal 6.95
Pork and apple stuffing (gf) 581 kcal 5.95	Mixed salad (vg, gf) 100 kcal 4.75	Green beans garlic chilli butter (v, gf) 129 kcal 4.25
Duck fat roast potatoes (gf) 232 kcal 3.95	Yorkshire pudding (v) 234 kcal 1.45	Onion rings (gf) 289 kcal 4.95
Sugar snaps, sesame & miso (vg) 273 kcal 4.95	Garlic bread, cheese (v) 629 kcal 5.75	

## Puddings

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<b>Sticky toffee pudding</b> , toffee sauce, vanilla ice cream (v, gf) 651 kcal 8.75
<b>Toasted waffle</b> , glazed pineapple, coconut ice cream (v) 644 kcal 8.45
<b>Rhubarb, apple and ginger crumble tart</b> , Bramley apple sorbet (vg, gf) 502 kcal 8.95
<b>Tiramisu Arctic slice</b> , espresso and Tia Maria syrup (v) 474 kcal 8.95
<b>White chocolate and raspberry cheesecake</b> , white chocolate sauce 624 kcal 8.95
<b>Triple chocolate brownie</b> , chocolate sauce, vanilla ice cream (v, gf) 899 kcal 8.95
<b>Crème brûlée</b> , shortbread (v, gf) 869 kcal 8.75

## Hot Drink and a Small Pudding

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<b>Sticky toffee pudding</b> , vanilla ice cream (v, gf) 385 kcal 9.25
<b>Mini waffle</b> , glazed pineapple, coconut ice cream (v) 440 kcal 9.25
<b>Tiramisu Arctic slice</b> , espresso and Tia Maria syrup (v) 301 kcal 9.25
<b>Mini crème brûlée</b> , shortbread (v, gf) 498 kcal 9.25
<b>Triple chocolate brownie</b> , vanilla ice cream, chocolate sauce (v, gf) 580 kcal 9.25

## Ice Creams and Sorbets, choose any of the below for £2.95 per scoop

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Vanilla (v, gf) 125 kcal	Chocolate (v, gf) 127 kcal	Strawberry (v, gf) 124 kcal
Cinnamon (v, gf) 125 kcal	Salted Caramel (v, gf) 135 kcal	Raspberry Ripple (v, gf) 128 kcal
Coconut (v, gf) 131 kcal	Honeycomb (v, gf) 137 kcal	Raspberry Sorbet (vg, gf) 68 kcal
Blackcurrant Sorbet (vg, gf) 68 kcal	Blood orange Sorbet (vg, gf) 79 kcal	Lemon Sorbet (vg, gf) 74 kcal

## Cheese

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<b>Cheese</b> , biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) 472 kcal 13.95		
Ashlynn Goats Cheese (v, gf) 90 kcal	Blacksticks Blue (v, gf) 98 kcal	Gorgonzola (gf) 153 kcal
Burland Bloom Brie (v, gf) 81 kcal	Butlers Secret Cheddar (v, gf) 125 kcal	Wookey hole cave-aged cheddar . (v, gf) 125 kcal
One cheese (v) 165 kcal 4.95	Three cheeses (v) 307 kcal 11.95	Five cheeses (v) 472 kcal 14.95



### Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. 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.

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