





DESSERTS

CHRISTMAS PUDDING 8
Served with winter berry compote
and Brandy sauce

WINTER BERRY CRUMBLE 8
Served with custard or ice cream

STICKY TOFFEE PUDDING 8
Served with a ginger toffee sauce
and vanilla ice cream

PASSIONFRUIT CHEESECAKE 8
served with pouring cream (GF)

BROWNIE 8
Dark chocolate brownie, served with
Vanilla ice cream (V) GF)

A SELECTION OF ARTISAN CHEESES 13
Served with traditional accompaniments



All dishes subject to market change

Allergens All dishes in "The Pickled Pheasant" kitchen are prepared in an environment that contains the 14 allergens.

GFA - Gluten free alternate | **VE** - Vegan | **V** - Vegetarian Certain dishes can be adapted to suit Coeliacs

Please inform a member of sta with any concerns or dietary requirements before ordering







MAIN MENU

STARTERS

SPICED BUTTERNUT SQUASH SOUP 8
Crispy bread & butter (GFA) (VE)

BRIE BOMBS 10
Wrapped in filo pastry & spiced cranberry reduction

CREAMY GARLIC MUSHROOMS 10
Finished with a blue cheese crumb & toasted sourdough (GFA)

BLOODY MARY ATLANTIC PRAWN COCKTAIL 11
Farmhouse bread & butter (GFA)

HAM HOCK, PICKLED CARROT AND MUSTARD TERRINE 10
Toasted sourdough, butter & piccalilli

FESTIVE CROQUETTE 11
Pulled turkey, sausage & stuffing croquette served on a bed bacon jam

PIGS IN BLANKETS 9
Chipolata sausages wrapped in crispy bacon, with wholegrain mustard mayo

SMOKED DUCK BREAST 11
Finished with a clementine marmalade

AGAVE SYRUP ROASTED CARROTS 9
on a bed of whipped feta

PUB CLASSICS

TURKEY CHRISTMAS DINNER 22
With the Pheasants' festive trimmings (GFA)

NUT ROAST 18
Cranberry, sage and chopped nut roast, Yorkshire pudding, with all the trimmings V GFA VEA

STEAK & ALE PIE 20
Chunky hand cut chips or mash potato, mushy peas, rich beef gravy

THE PHEASANT FESTIVE PIE 20
Shredded turkey, sausage, stuffing, potato and cream leeks, finished with a pig in blanket and Sauté root vegetables

WILD MUSHROOM GNOCCHI 19
Locally sourced Brosters prime sirloin steak, served with handmade cut chips, roast mushroom, fresh confit tomatoes and side salad GFA

FISH & CHIPS Reg 17 Large 19
Beer battered Haddock, mushy peas & tartare sauce GFA



THE GRILL

All steaks served with triple cooked chips, roasted tomato and flat mushroom

BROSTERS SIRLOIN 28

BROSTERS RIBEYE 30

UPGRADE TO SURF & TURF 6
Garlic butter prawns

BURGERS

Served in a brioche bun with lettuce, red onion, tomato and burger sauce, with French fries

DOUBLE SMASH PATTTY 19
2 x 4oz beef patties, American cheese, streaky bacon and bacon jam

VEGGIE BURGER 16
Moving mountains burger, smoked applewood cheese, flat mushroom V/GFA

FISH

PARMESAN & PARSLEY SALMON FILLET 18 GFA
Served with a fondant potato, sauté leeks, spinach and white wine, lemon and cream sauce

SIGNATURE DISHES

BROSTERS LAMB SHANK 28
buttery mash, tender stem broccoli & a rich sticky mint gravy GFA

SKIN ON CHICKEN BREAST 23
Pan fried until crisp, served with a fondant potato, charred leeks and a white wine and cream sauce

PAN FRIED DUCK BREAST 26
Pink duck breast, fondant potato, clementine marmalade sauce & tender stem broccoli GFA

WINTER CASSEROLE BAKE 18
Celeriac, cannellini beans, spinach, leeks & potatoes GFA

SIDES

Triple Cooked Chips	5
Sea Salt Skinny Fries	4
Buttery Mashed Potato	4
Seasonal Vegetables or Greens	4
House Side Salad, Balsamic & Parmesan	5
Ale Battered Onion Rings	6
Peppercorn Sauce	4
Blue Cheese Sauce	4

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