DESSERTS

RHUBARB & CUSTARD STACK (GF)

DARK CHOCOLATE BROWNIE
Vanilla ice-cream (GF)

THE PHEASANT SUNDAE
Meringue, marshmallows, cream, ice cream
(see server for today's flavour)

PASSION FRUIT CHEESECAKE
And pouring cream (GF)

FRESH FRUIT SALAD
Pouring cream or ice cream (GF)

SELECTION OF ARTISAN CHEESES £3.50 SUPPLEMENT
Served with savory biscuits and grapes (GF)



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 staff with any concerns or dietary requirements before ordering



LUNCH MENU

1 COURSE **£24** 2 COURSE **£29** 3 COURSE **£34**

STARTERS

CHEF'S SOUP OF THE DAY
Served with crusty bread (GFA,V)

CREAMY GARLIC MUSHROOMS
Aged parmesan toasted sourdough (V) (GF)

SALMON PATE
Pickled fennel radish salad, toasted sourdough (GF)

TOMATO & RED ONION BRUSHETTA
Basil, garlic and balsamic oil (V) (GF)

SMOKED DUCK BREAST
Finished with black pepper, balsamic and strawberries

MAINS

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

GLUTEN FREE FISH & CHIPS
Beer battered Haddock, mushy peas & tartare sauce

GLUTEN FREE WHOLE-TAIL SCAMPI
French fries, chef's salad, tartare sauce

FIVE BEAN CHILLI
Steamed rice, sour cream (V/VE)

BOLSTER MOOR SIRLOIN OF BEEF
Served with Yorkshire pudding, and all the trimmings (GFA)

BOLSTER MOOR ROAST PORK
Served with Yorkshire pudding, and all the trimmings (GFA)



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