

DESSERTS

RHUBARB & CUSTARD STACK (GF)	9
DARK CHOCOLATE BROWNIE (GF) Vanilla ice-cream	9
THE PHEASANT SUNDAE Meringue, marshmallows, cream, ice cream (see server for today's flavour)	9
PASSION FRUIT CHEESECAKE (GF) And pouring cream	9
FRESH FRUIT SALAD (GF) Pouring cream or ice cream	9
SELECTION OF ARTISAN CHEESES (GF) Served with savory biscuits and grapes	13



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



MAIN MENU

BRIE BOMBS 10
Wrapped in filo pastry, spiced cranberry reduction (V)

KING PRAWN PIL PIL GAMBAS 13
Sizzled in garlic & chilli olive oil, fresh parsley & toasted sourdough (GFA)

SALMON PATE 11
Pickled fennel radish salad, toasted sourdough (GFA)

CHEF'S SOUP OF THE DAY 8
Served with toasted sourdough (GFA)

BLACK PUDDING STACK 11
Black pudding rosti, crispy streaky bacon, poached egg & hollandaise

CREAMY GARLIC MUSHROOMS 10
Aged parmesan toasted sourdough (V) (GFA)

TOMATO & RED ONION BRUSHETTA 8 (V) (GFA) (VE)
Basil, garlic and balsamic oil

SMOKED DUCK BREAST 11
Finished with black pepper, balsamic and strawberries (GFA)

PUB CLASSICS

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

FISH & CHIPS Reg 17 Large 19
Gluten free beer battered Haddock,triple cooked chips, mushy peas & tartare sauce (GF)

WHOLE-TAIL SCAMPI 19
French fries, chef's salad, tartare sauce (GF)

PORK BELLY STROGANOFF 21
Served over rice, crispy pickled red onions

FIVE BEAN CHILLI 17
Steamed rice, sour cream (V/VE/GF)

SIGNATURE DISHES

ROLLED LEG OF LAMB 29
Stuffed with olive, raisin & cous cous, parsley & mint oil, seasonal green

PERI PERI CHICKEN THIGHS 23
Lemon & herb marinade, French fries, slaw (GF)

PRESSED BELLY PORK 23
Creamed savoy cabbage, bacon lardons, apple pureé, crispy fried sage leaf (GF)

MEDITERRANEAN SWEET POTATO & CHICKPEA TAGINE 18
Served with cous cous (V/VE/GFA)
Add Chicken or King Prawns 6

BURGERS

Served in a brioche bun with lettuce, red onion, tomato & burger sauce, fries & slaw

DOUBLE SMASH PATTY 19
2 x 4oz beef patties, American cheese, streaky bacon & bacon jam (GFA)

VEGGIE BURGER 15
Moving Mountains burger, flat mushroom, smoked Applewood cheese (V/GFA)

FISH

CATALAN FISH STEW 23
Smoked haddock, salmon, cod, king prawns, chorizo, peppers, new potatoes and tarragon, crusty toasted sourdough (GFA)

PIE NIGHT

5pm til 7.30pm

£19 per person & 1st drink FREE

Farmers / 1664 / Soft pump
175ml wine - Merlot / Sauvignon / Zinfandel



FROM THE GRILL

All steaks served with chips, roasted tomatoes, flat mushroom

Upgrade to Surf & Turf 6
(garlic butter prawns)

SIRLOIN 28

RIB EYE 30

STEAK NIGHT

Every Thursday from 5pm till 7.30pm

Two sirloin steaks, cooked to your liking, served with either Merlot, Sauvignon Blanc or Zinfandel

£54 Per Couple

SIDES

Triple Cooked Chips	5
Sea Salt Fries	4
Parmesan Fries	5.50
Ale Battered Pickled Onion Rings & Cajun Mayo	6
Buttery Mashed Potato	4
Seasonal Vegetables	4
House Salad with Parmesan & Balsamic	5
Slaw	3.50
Peppercorn or Blue Cheese sauce	4

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