



## BAR SNACKS & SIDES

Warm bread, oil, balsamic vinegar	3.50 GFA,VE
Mixed marinated olives	3.00 VE,GF
Beer battered halloumi + tartar sauce	5.50
Beer battered spam + American mustard	6.00
Breaded whitebait + tartar sauce	5.00
Hand cut chunky chips	3.00 GF,VE

## LUNCH MENU

SENIOR CITIZENS SPECIAL - all \* dishes are available as a smaller portion for 30% discount on menu price

Available lunchtimes Wednesday - Friday, tables of 5 & under, not used in conjunction with any other discount

### STARTERS

- Roasted celeriac soup with crusty bread 6.00 \* V,GFA
- Torched mackerel, guacamole, pickled cucumber, red onion & cherry tomatoes 7.50 GF
- Crispy tempura aubergine, local honey, toasted sesame seeds & sumac 6.50 \* VEA
- Rosemary & garlic baked camembert with caramelised onion chutney & warm bread 14.00 GFA, V

### MAIN COURSES

- Calves liver, smoked streaky bacon, buttery mashed potatoes, savoy cabbage fricassee, fruity brown sauce & chive oil 18.00 \* GF
- Mussels steamed in a white wine, garlic, parsley & cream sauce served with skinny fries 15.00 \* GF
- Beer battered haddock, hand cut chunky chips, petit pois & tartar sauce 14.50 \* GFA
- Beef steak burger, smoked bacon, red Leicester, iceberg lettuce, brioche bun served with skinny fries & salad 14.50 GFA
- Vegan "beef" burger, facon, cheese, iceberg lettuce, mayonnaise, brioche bun served with skinny fries & salad 14.50 VEA, GFA

### SANDWICHES - on white, granary or gluten free bread

- Roast beef rump & horseradish 8.00    Mature cheddar ploughman's 7.00
- Fish finger & tartar sauce 7.50    Bacon, lettuce & tomato 7.00
- Prawn cocktail 8.00    Sausage & caramelised onion 7.00
- Halloumi, lettuce & tomato 7.50

\* Add chunky chips or skinny fries for 2.00

### DESSERTS

- Dark chocolate, hazelnut & sea salt tart with vanilla ice cream 7.00 \* VEA
- Whisky & walnut treacle tart with ginger ice cream 7.00 \*
- Black forest pavlova, chocolate meringue, kirsch cherries, whipped cream, chocolate shavings 7.50 GF
- Caramelised apple crumble with custard or vanilla ice-cream 7.00 \*
- Sticky toffee pudding with butterscotch sauce & vanilla ice-cream 7.00
- Espresso crème brûlée with almond macaroons 6.50 GF

Please advise a member of staff of any dietary requirements & intolerances

A discretionary 10% service charge is added to your table

GF - Gluten Free, GFA - Gluten Free Available, VE - Vegan  
VEA - Vegan Available, V - Vegetarian

www.pheasantgc.com  
enquiries@pheasantgc.com  
Follow us online  