



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

SUNDAY MENU

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

Herby lamb kofta with harissa & Greek salad 7.50 GF

Rosemary & garlic baked camembert with caramelised onion chutney & warm bread 14.00 GFA, V

SUNDAY ROAST

Roast Sirloin of Beef 17.00 GFA

Roast Leg of Lamb 17.00 GFA

Nut Roast 14.50 V

Served with garlic & herb roast potatoes, seasonal vegetables & red wine gravy

MAIN COURSES

Calves liver, smoked streaky bacon, buttery mashed potatoes, savoy cabbage fricassee, fruity brown sauce & chive oil 18.00 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

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

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