



MAIN MENU

STARTERS

Smoked Mackerel Pate, Horseradish Crème Fraiche, Lambs Lettuce With Melba Toast £7.50 GFA

Tempura Aubergine, Local Honey, Sesame Seeds, Sumac & Maldon Salt £6.50 VEA

Grilled Trout On Sourdough Toast With Bloody Mary Sauce, Pickled Shallots & Dill £8 GFA

Rabbit Sausage Roll, Pearl Barley Risotto With Cauliflower Puree & Jus £8.50

Pecan & Local Honey Baked Camembert With Crusty Bread & Red Onion Marmalade £13

MAINS

Rolled Slow Roasted Pork Belly, Home-Baked Beans, Black Pudding Bon Bons & Fried Hens Egg £15.50

Calves Liver, Crispy Bacon, Spring Onion Mashed Potato, Fine Green Beans & Jus £23 GF

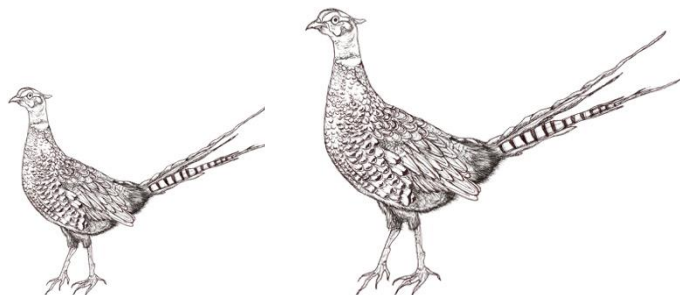
Mussels Cooked In A White Wine Cream Sauce With Skinny Fries £14.50 GF

Wild Mushroom Risotto, Tenderstem Broccoli, Poached Duck Egg With A Stilton Crumb, Mascapone & Chives £14 VEA

Beer Battered Haddock, Hand Cut Chunky Chips, Petit Pois & Tartar Sauce £16 GFA

Beef Burger - 2 Grilled Patties, Crispy Bacon, American Cheese, House Sauce & Salad In A Brioche Bun With Fries & Salad £15 GFA VEA

PLEASE ASK OUR STAFF ABOUT DAILY SPECIALS



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

A discretionary 12.5% service charge is added to all tables

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

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