



THE PHEASANT
COUNTRY PUB & RESTAURANT

Fishy Friday

STARTERS

CORNISH CRAB REMOULADE

Celeriac, tomato & cucumber,
lobster mayonnaise & sourdough

13

SALT & PEPPER SQUID

Pineapple & mango salsa, saffron
mayonnaise, charred lime

10

'COQUILLES ST. JACQUES'

Seared scallops, white wine bechamel,
creamy mashed potato, seared lemon &
parsley

15/30

SPICED SEAFOOD BHAJI

Shaved fennel slaw, lime pickle,
cumin & mint yoghurt

11

MAINS

THE PHEASANT SEAFOOD PLATTER

Cornish white crab, langoustines,
mussels, oysters,
beetroot salmon, samphire, parsley & dill
butters, sourdough

39 (serves 2)

FILLET OF WILD TURBOT

Lyonnais potato, shallot, braised fennel, confit
tomato, grapefruit & champagne hollandaise

26

PANCETTA WRAPPED CORNISH LING

Chorizo, butterbean & tomato stew, crisp
leeks & tarragon oil

23

ROAST HAKE FILLET

Buttered jersey royals, spinach, pea, broad
bean, asparagus veloute & truffle oil

24

SIDES

Buttered peas, broad beans & spinach 4

Rocket, tomato & radish salad 4

Jersey royals 4

Skin on fries 3

Hand cut chips 4

Buttered samphire 4