



THE PHEASANT
COUNTRY PUB & RESTAURANT

Tapas Night

STARTERS/NIBBLES

Marinated fresh olives 5

Baked focaccia & garlic oil 5

Rocket, watermelon, feta & sunflower seeds 5

Chilled tomato gazpacho & chilli oil 6

Whipped feta, toasted almonds & aged olive oil 6

MAINS/SMALL PLATES

Breast of Welsh lamb, olive tapenade & coriander oil 10

Lamb kofta kebabs, chimichurri & smoked beetroot 9

Hertfordshire sirloin of beef, bone marrow, chilli & parsley 10

Grilled mackerel, lemon & chive creme fraiche & grilled lime 9

Seared Cornish squid, tarragon oil, saffron & green beans 9

Asparagus, Israeli cous-cous, squash & pomegranate & salsa 7

Red pepper, rosemary & garlic arancini & smoked paprika mayonnaise 8

Chorizo, patatas bravas, rocket & shaved fennel 9

SIDES 4 EACH

House salad

Buttered new potatoes

Chunky chips

Skinny fries

Buttered new potatoes

Asparagus & green beans in thyme butter