

# THE PHEASANT

## COUNTRY PUB & RESTAURANT

### SHARERS

**BAKED CAMEMBERT**, pistachio crumb, chilli honey & rustic bread 14

**PLOUGHMAN'S**, honey baked ham, pork & apple terrine, applewood cheddar, sausage roll, pickles & rustic bread 15

**WARM RUSTIC BREAD**, olives & oils (V/VE) 6.5

### STARTERS

**PORK & APRICOT TERRINE**, apple sauce & warm sourdough 8

**SMOKED TROUT PATE**, dill crème fraiche, pickled cucumber & sourdough 9.5

**CARAMELISED FIGS**, whipped goats cheese & warm sourdough (V) 8.5

**CHICKPEA HUMMUS**, spiced dukkha, crispy chickpeas & flatbread (V) 7.5

**LEEK & POTATO SOUP**, crisp bacon lardons, thyme butter & rustic bread 8

### SIDES

Buttered savoy cabbage (V/VE) 3.5

Triple cooked chips 4

Skin on fries 3

Dauphinoise potato (V) 5

Tenderstem, kale & minted pea's (V/VE) 5

Peppercorn sauce 3

Stilton sauce 3

### NIBBLES

**PORK & FENNEL SAUSAGE ROLL**, tomato chutney 8

**COD GOUJONS**, tartare sauce 8

**PAPRIKA HALLOUMI**, sweet chilli dip (V) 7.5

**CHICKEN WINGS**, blue cheese/BBQ/hot sauce 8

**SPICED PORK BITES**, apple sauce 8.5

### LOCAL SPECIALS

*Here at The Pheasant, our chefs frequently create specialised dishes using produce locally sourced, please ask your server for details from the board*

### MAINS

#### HAND PRESSED BEEF BURGER

applewood cheddar, smoked maple bacon, burger sauce  
17.5

#### BEER BATTERED COD

hand cut chips, crushed peas, tartare sauce, pickled onions & charred lemon  
17

#### LAMB SHEPHERDS PIE

grain mustard mash, kale & minted petit pois with a flavoursome lamb jus  
19.5

#### 28-DAY AGED 8OZ SIRLOIN

vine tomato, flat mushroom, watercress & triple cooked chips  
27

#### FREE RANGE CHICKEN SUPREME

pressed crispy potato, tenderstem broccoli, bacon cream sauce  
18

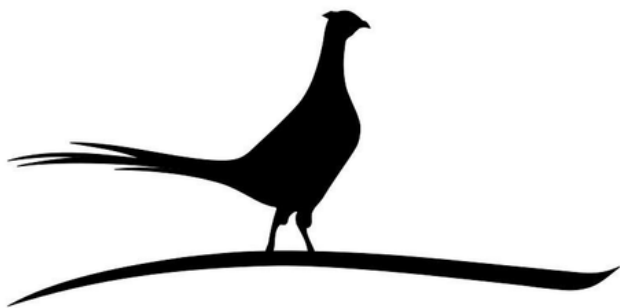
#### DUCK BREAST

carrot & cumin puree, dauphinoise potato, savoy cabbage & red wine jus  
22

#### ROOT VEG HOT POT

butterbeans, savoy cabbage & tenderstem broccoli (V/VE)  
16

SUITABLE FOR VEGETARIANS (V) SUITABLE FOR VEGANS (VE) FISH & POULTRY DISHES MAY CONTAIN BONES. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. ALLERGEN INFORMATION. NON-GLUTEN MENU IS AVAILABLE UPON REQUEST. IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM FOR MORE INFORMATION. OUR KITCHENS CONTAIN MANY INGREDIENTS & SO WE CANNOT GUARANTEE THE TOTAL ABSENCE OF NUTS, GLUTEN, OR OTHER ALLERGENS. MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS. OUR FRYERS ARE USED TO COOK DIFFERENT PRODUCTS SO WE CANNOT GUARANTEE TOTAL ABSENCE OF ANIMAL PRODUCTS OR ALLERGENS. A FULL LIST OF ALLERGENS IN EACH DISH IS AVAILABLE FOR YOUR PEACE OF MIND. ALL PRICES INCLUDE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.



# THE PHEASANT

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## SANDWICHES

Served Monday to Saturday  
Choose from ciabatta, malted or white bloomer

**CHICKEN CLUB**, roasted chicken, maple bacon, avocado, shredded gem, sliced tomato & tarragon mayo 9.5

**HONEY BAKED HAM**, whole grain mustard mayo & watercress 9

**AVOCADO, HALLOUMI & TOMATO**, onion chutney & shredded gem (V) 9

**"PHILLY" STEAK & CHEESE**, 4oz sirloin, applewood cheddar & onion chutney 10.5

**COD GOUJON**, tartare sauce & shredded gem 9

**PRAWN & MARY ROSE SAUCE**, cold water prawns, bloody Mary sauce & shredded gem 9

*ALL SERVED WITH ROOT VEG CRISPS & DRESSED SALAD  
UPGRADE TO SKIN ON FRIES OR HAND CUT CHIPS 2.5*

## DESSERTS

**DARK CHOCOLATE BROWNIE**, hazelnut praline & salted caramel ice cream 8.5

**APPLE & BLACKBERRY CRUMBLE**, oat topping & vanilla creme anglaise 9

**LEMON POSSET**, thyme shortbread, popping candy & raspberries 8.5

**WHISKEY TREACLE TART**, caramelised walnuts & vanilla pod ice cream 9

**SAFFRON ICE CREAM COMPANY** - 2.3 per scoop  
(please see board for options)

## KIDS MENU

### STARTERS - 4 each

Hummus, carrot, cucumber & flatbread  
Halloumi chips  
Buttermilk chicken goujons

### MAINS - 6.5 each

Battered fish, skin on fries & garden peas  
Mini burger, baby gem lettuce, tomato, cheddar cheese & skin on fries  
Tomato pasta, spinach & garlic bread  
Sausage, mash, garden peas & gravy

### DESSERTS - 4.5 each

Mini chocolate brownie  
2 scoops of ice cream  
Mini caramel waffle

## RENNET & RIND CHEESE BOARD

3 CHEESE 12

5 CHEESE 15

*served with water biscuits, fresh fruit, house chutney & honey butter*

Join us on a journey with Rennet and Rind, a multi-award-winning cheesemonger and affineur with over 3 decades of sourcing and maturing astonishingly great British artisan cheese sourced from the very best independent local cheesemakers, made on the farm and lovingly aged.

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THE PHEASANT, 24 HEYDON RD, GREAT CHISHILL, ROYSTON  
SG8 8SR