



SHARERS

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

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, torched figs, whipped goats cheese & warm sourdough (V) 8.5

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

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

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

ROOT VEG HOT POT

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

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

SUNDAY ROASTS

SIRLOIN OF BEEF 19

BONE IN PORK LOIN & CRACKLING 18

FREE RANGE CHICKEN SUPREME 17

SQUASH & BARLEY LOAF 16

TRIO OF MEATS 26

All served with duck fat potatoes, roast root vegetables, seasonal veg, yorkshire pudding & red wine gravy

SIDES

Pigs in blankets 5

Sausage stuffing 4

Sage & onion stuffing 3.5

Triple cooked chips 4

Skin on fries 3

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.



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, 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 - 2.3 per scoop

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

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
Kids burger, 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.