



THE PHEASANT

COUNTRY PUB & RESTAURANT

A la carte menu
Sit back, relax & enjoy

WHILST YOU WAIT

Mistoliva olives, confit garlic & sun dried tomatoes (GF)(VE)(V)	4.5
Sourdough, chimichurri butter, cold pressed oil (V)	5.5
Sun dried tomato hummus, flatbread (VE)	7.5
Polenta dusted calamari, aioli (GFA)	8
Halloumi chips, sweet chilli sauce (GFA)	7

FROM THE SEA

BATTERED FILLET OF HADDOCK	18.5
Hand cut chips, garden peas, tartar sauce, pickled onions & charred lemon (GFA)	
HERB CRUSTED STONE BASS	22
Crisp new potato, buttered samphire & peas, prosecco & chive sauce (GF) (GFA)	
HAND BATTERED SCAMPI	17
Hand cut chips, garden peas, tartar sauce, pickled onions & lemon (GFA)	

FROM THE FIELD

SLOW ROASTED AUBERGINE TAGINE	17
Moroccan spiced cous cous, fennel & roasted vegetable cassoulet, tahini raita & flatbread (V)(VE)(GFA)	
BUTTERNUT SQUASH RISOTTO	17
Roast squash, toasted seeds, crispy sage, shaved parveggio (V)(VE)(GF)	
Add seared free range chicken thigh	5.5

ON THE SIDE

Triple cooked chips (V) 4	Beer battered onion rings (V) 4
Skin-on fries (V) 3.5	Garlic flatbread (V) 4
Peppercorn sauce (GF) 3	Stilton sauce (GF) 3
Market Vegetables (GF) 4	House Salad (GF) 3

TO START

SEVERN & WYRE SALMON DUO	10
Hot smoked mousse, smoked salmon, celeriac remoulade, caper relish, sourdough (GFA)	
PAN FRIED FIELD MUSHROOMS	8.5
White wine & garlic cream, herb oil, crispy hens egg & sourdough (V)(VEA)(GFA)	
CONFIT BEEF RILLETE	9
Onion marmalade, toasted sourdough (GFA)	
HONEY BAKED CAMEMBERT	15
Sourdough, apple & plum chutney (GFA)(V)	

FROM THE GRILL

BRITISH BEEF BURGER	18.5
Smashed patties, smoked cheddar, maple bacon, crisp gem lettuce, beef tomato, gherkin & aioli (GFA)	
HARRISA CHICKEN THIGHS	22
Hasselback potato, green beans, squash puree, tarragon & grain mustard sauce (GF)	
8oz SIRLOIN OF HERTFORDSHIRE BEEF	25
Skin-on fries, watercress & chimichurri butter (GF)	
GRESSINGHAM DUCK BREAST	26
Buttered fondant, spiced shallot puree, braised cabbage & red wine jus (GF)	
PAN SEARED CALVES LIVER	18.5
Cabbage & bacon, creamy spring onion mash, red wine gravy (GF)	

TO FINISH

BLACK FOREST TART	8.5
Dark chocolate ganache, berry compote, Chantilly cream (VEA)(V)	
BISCOFF CHEESECAKE	9
Coffee & chocolate sauce (V)	
CAMBRIDGESHIRE CREAM	8
Caramelised sugar, blackberries & shortbread (V)	
APPLE & PLUM CRUMBLE	9
Oat crumble, vanilla custard (V)(GFA)(VEA)	

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.