



## 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*

## STARTERS

**BAKED CAMEMBERT**, almond & cranberry crumb, grape chutney, sourdough (V)(GFA) 12

**CHICKPEA HUMMUS**, spiced dukkha, crispy chickpea & flatbread (V)(VE)(GFA) 8

**SEVERN & WYE SMOKED SALMON**, beetroot gravlax, chive creme fraiche, pickled beetroot & sourdough (GFA) 10

**CHARRED ASPARAGUS SALAD**, rocket leaf, shallot, sun dried tomato, soft baked egg & shaved hard cheese (V)(VE)(GF) 9.5

**SMOKED HAM HOCK RAREBIT**, smoked cheddar, sourdough crumpet & parsley (GFA) 9.5

**PEA & WATERCRESS SOUP**, crispy bacon lardons, thyme butter & rustic bread (VA)(VEA)(GFA) 8

## MAINS

**6OZ FLAT IRON STEAK**, skin-on fries, watercress & chimichurri sauce (GF) 20

**BEER BATTERED HADDOCK**, hand cut chips, garden peas, tartar sauce, pickled onions & charred lemon 18

**SEARED SALMON SUPREME**, jersey royals, buttered green beans, olive tapenade topped with a soft boiled egg 19.5

**LENTIL "RATATOUILLE"**, aubergine, courgette, red onion, peppers, puy lentils, basil & tomato broth (V)(VE)(GF) 17.5

## SIDES

Cauliflower cheese (V)(GF) 4  
Triple cooked chips (VE)(V)(GF) 4  
Skin on fries (VE)(V)(GF) 3

## SUNDAY ROASTS

**SIRLOIN OF HERTFORDSHIRE BEEF** (GFA) 22

**GARLIC & ROSEMARY LAMB SHOULDER** (GFA) 24

**LEMON & THYME CHICKEN** (GFA) 18

## KIDS ROASTS

**SMALL ROAST BEEF** (GFA) 11

**SMALL ROAST CHICKEN** (GFA) 9

**SMALL ROAST LAMB** (GFA) 12

*All served with roasted potatoes, honey root vegetables, seasonal veg, cauliflower cheese, yorkshire pudding & red wine gravy*

## SIZZLING SUNDAY BBQ - £22

### CHOOSE 2 MEAT/FISH/VEGGIE + 2 SIDE DISHES

**6oz BEEF BURGER**, smoked cheddar, sourdough bun (GFA)

**OLD SPOT SAUSAGE**, sticky onions, brioche roll

**LAMB KOFTA**, hummus, mint yoghurt, flatbread (GFA)

**CAJUN KING PRAWNS**, charred lime, old bay sauce (GF)

**MEDITERRANEAN HALLOUMI & VEGETABLE SKEWER** (V)(GF)

Corn on the cob (VE)(V)(GF) Cous cous salad (VE)(V)(GF)

Skin on fries (VE)(V)(GF) Mixed salad(VE)(V)(GF)

Potato salad, sour cream(VE)(V)(GF) Fruit slaw(VE)(V)(GF)

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.



## DESSERTS

**DARK CHOCOLATE BROWNIE**, pistachio crumb & salted caramel ice cream (V)(GF) 8.5

**STICKY TOFFEE PUDDING**, rum & raisin ice cream & honey pecans (V) 9.5

**BAKED ALASKA**, strawberries & cream ice cream, fruit compote & fresh berries (V) 9.5

**LEMON CURD TART**, sweet pastry, chantilly cream & raspberry sorbet (V) 8.5

**LOCAL ICE CREAM** - From Saffron Ice Cream Company. Please ask to see our board of flavours (V) 2.3

## KIDS MENU

### STARTERS - 4 each

Hummus, vegetable crudites & flatbread (V)(VE)  
Halloumi chips, sweet chilli dip (V)

### MAINS - 6.5 each

Buttermilk chicken goujons, skin-on fries, garden peas  
Battered fish, skin-on fries & garden peas  
Cheese burger, crisp gem lettuce & skin-on fries  
Tomato pasta, garden peas & flatbread (V)(VE)

### DESSERTS - 4.5 each

Chocolate brownie & vanilla ice cream  
Caramel waffle & vanilla ice cream  
2 scoops of ice cream & smarties

## BRITISH CHEESE BOARD

3 CHEESE 12

5 CHEESE 15

**CHEESE SLATE FOR 1 + GLASS OF PORT 10**

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

We select the finest cheese from local suppliers to keep our selection fresh & seasonal, please ask your server for our cheese selection

*Christmas at the  
Pheasant*

Enquire about your party  
to make Christmas 2024  
memorable with us!

*Pheasant Tapas Night*

**Every Wednesday 6-9pm**

Join us for a selection of hand  
crafted tapas style dishes from our  
talented kitchen team!

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