

## THE PHEASANT COUNTRY PUB & RESTAURANT

### NIBBLES

**WARM BREADS**, sourdough, olives & oils (V)(VE) 6.5

**HADDOCK GOUJONS**, tartare sauce 8

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

**BUTTERMILK CHICKEN WINGS**, spiced BBQ glaze & blue cheese dip 8.5

### SHARERS

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

**PLOUGHMANS**, smoked ham hock, applewood cheese, black pudding scotch egg, grape chutney, pickles, warm sourdough 14

### STARTERS

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

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

**BLACK PUDDING SCOTCH EGG**, chilli & tomato ketchup, pickled onion 8.5

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

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

**PEA & WATERCRESS SOUP**, crispy bacon lardons, thyme butter & warm sourdough (VA)(VEA) 8

### 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**, topped with smoked cheddar, maple bacon, crisp gem lettuce, beef tomato, gherkin & burger sauce in a sourdough bun  
Hand cut chips or skin-on fries 18.5

**HERB CRUSTED LAMB'S RUMP**, sheep's cheese gratin, wilted gem lettuce, peas & broad beans, lamb jus 24

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

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

**FREE RANGE CHICKEN SUPREME**, crispy jersey royals, asparagus & chestnut mushroom sauce 19.5

**ROMESCO TAGLIATELLE**, sun dried tomatoes, peppers, spinach, toasted almonds & shaved manchego (V)(VEA) 16.5  
Add free range chicken breast 5.5

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

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

### SIDES

Triple cooked chips 4

Skin-on fries 3.5

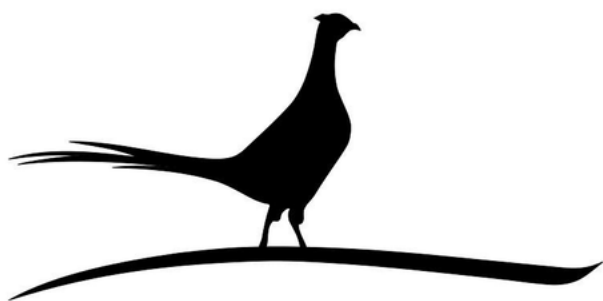
Peppercorn sauce 3

Stilton sauce 3

Sheep cheese gratin 5

Asparagus & green beans 5

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.



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### BAGELS

Served Monday to Saturday lunchtimes

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

**SMOKED HAM HOCK**, wholegrain mayo & watercress 8.5

**GRILLED HALLOUMI**, sliced avocado, shredded gem lettuce tomato & onion chutney 8.5

**ROAST BEEF**, rocket salad & creamed horseradish 9.5

**SEVERN & WYE SMOKED SALMON**, chive creme fraiche & crispy gem lettuce 9

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

### DESSERTS

**DARK CHOCOLATE BROWNIE**, pistachio crumb & salted caramel ice cream (V) 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 & candied raspberries (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

*Pheasant Pie Nights*

Every Wednesday 6-9pm

Hand crafted "proper" pies!

Served with buttered mash or hand cut chips,  
seasonal greens & red wine gravy

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