



## THE PHEASANT COUNTRY PUB & RESTAURANT

## Sunday Menu

### STARTERS

<b>SEVERN &amp; WYRE SALMON DUO</b>	10
Hot smoked mousse, smoked salmon, celeriac remoulade, caper relish, sourdough (GFA)	
<b>PAN FRIED FIELD MUSHROOMS</b>	8.5
White wine & garlic cream, herb oil, crispy hens egg & sourdough (V)(VEA)(GFA)	
<b>SMOKED HAM HOCK TERRINE</b>	9
Piccalilli, warm sourdough, English butter (GFA)	
<b>HONEY BAKED CAMEMBERT</b>	15
Sourdough, apple & plum chutney (GFA)(V)	

### MAINS

<b>BATTERED FILLET OF HADDOCK</b>	18.5
Hand cut chips, garden peas, tartar sauce, pickled onions & charred lemon (GF)	
<b>BRITISH BEEF BURGER</b>	18.5
Smashed patties, smoked cheddar, maple bacon, crisp gem lettuce, beef tomato, dill gherkin, aioli (GFA)	
<b>HAND BATTERED 'PROPER' SCAMPI</b>	17
Hand cut chips, garden peas, tartar sauce, pickled onions & lemon (GF)	
<b>BUTTERNUT SQUASH RISOTTO</b>	17
Roast squash, toasted seeds, crispy sage, shaved parveggio (V)(VE)(GF)	
Add free range chicken thigh	5.5
<b>PAN SEARED CALVES LIVER</b>	18.5
Cabbage & bacon, creamy spring onion mash, red wine gravy (GF)	

### SIDES

Cauliflower cheese (V)(GF)	4
Triple cooked chips (VE)(V)(GF)	4
Skin on fries (VE)(V)(GF)	3
Pigs in blankets	5

### SUNDAY ROASTS

<b>SIRLOIN OF HERTFORDSHIRE BEEF (GFA)</b>	22
<b>SLOW ROASTED PORK BELLY (GFA)</b>	20
<b>LEMON &amp; THYME CHICKEN (GFA)</b>	18
<b>VEGETARIAN ROAST (GFA)(VEA)(V)</b>	18
Ask server for details	
<b>KIDS ROAST (GFA)</b>	10
<i>All served with roasted potatoes, honey root vegetables, seasonal veg, cauliflower cheese, yorkshire pudding &amp; red wine gravy</i>	

### KIDS MENU

<b>STARTERS - 4 each</b>
Halloumi chips, sweet chilli dip (V)
<b>MAINS - 6.5 each</b>
Buttermilk chicken goujons, skin-on fries, garden peas
Battered fish, skin-on fries & garden peas
Cheese burger & skin-on fries (GFA)
Tomato pasta, garden peas & flatbread (V)(VE)
<b>DESSERTS - 4.5 each</b>
Chocolate brownie & vanilla ice cream
Apple & plum crumble & vanilla ice cream
2 scoops of ice cream

### DESSERTS

<b>BLACK FOREST BROWNIE</b>	8.5
Berry compote, Chantilly cream & blackberry ice cream (GF)(V)	
<b>BISCOFF CHEESECAKE</b>	9
Vanilla ice cream, coffee & chocolate sauce (V)	
<b>CAMBRIDGESHIRE CREAM</b>	8
Caramelised sugar, blackberries & shortbread (V)	
<b>APPLE &amp; PLUM CRUMBLE</b>	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.