



THE PHEASANT
COUNTRY PUB & RESTAURANT

Fishy Friday

STARTERS

POTTED SHRIMPS

Spiced beetroot & paprika butter & homemade bread 10

PAN SEARED SCALLOPS

Cauliflower puree, chorizo, apple, curry oil & micro coriander 15

MACKEREL CEVICHE

Charred peaches, cucumber, compressed lemons & lovage 10

THAI INSPIRED FISH CAKES

Sesame, Chilli, lime & fennel slaw & kimchi mayonnaise 12

MAINS

ROAST FILLET OF SEA TROUT

Sweet potato puree, lemongrass, shallot & ginger cous-cous & tarragon oil 24

CORNISH BRILL

Samphire, spring onion, monks beard, olive tapenade, roasted garlic & herb Jersey royals 25

CLASSIC MOULES MARINIERE

Skinny fries, sourdough, garlic shallot, white wine, cream sauce & fresh parsley 22

TUSCAN FISH STEW

Clams, mussels, chargrilled squid, saffron bouillabaisse, fregola finished with seared fillet of red mullet & charred lime 28

SIDES

Buttered Jersey royals 4 Asparagus & samphire in garlic & almond butter 5

House salad 4 Skin on fries 3

Hand cut chips 4