



# THE PHEASANT

## COUNTRY PUB & RESTAURANT

### STARTERS

**BAKED CAMEMBERT**, almond & cranberry crumb, grape chutney, sourdough (V)(GFA) 15

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

**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

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

### 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 (GFA) 18.5

**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 & soft boiled egg (GF) 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

### 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*

### SUNDAY ROASTS

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

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

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

**WILD MUSHROOM, SPINACH & LENTIL WELLINGTON** (V) 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*

### 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 (GFA)

Tomato pasta, garden peas & flatbread (V)(VE)

#### DESSERTS - 4.5 each

Chocolate brownie & vanilla ice cream

Sticky toffee pudding & vanilla ice cream

2 scoops of ice cream

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

## 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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THE PHEASANT, 24 HEYDON RD, GREAT CHISHILL, ROYSTON SG8 8SR