

SHARING NIBBLES

BREADS AND DIPS (v) (ve) (gf) 5.5 (serves 1) / **10** (serves 2) Homemade sourdough and Mrs Patterson's wheaten bread, black olive tapenade, basil pesto and herb butters

NACHOS (v) (gf) **5.5** (serves 1) / **10** (serves 2) Corn tortilla nachos, melted cheddar and mozzarella, ranch Rio, guacamole, sour cream and spring onion

INDIAN PLATTER **9** (serves 1) **/ 18** (serves 2) Tandoori chicken wing, garlic and chilli naan, spiced onion bhaji and mango crispy prawns, trio of dips

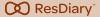
SMALL PLATES/STARTERS

TOASTED SESAME AND SOY SAUTÉED MUSHROOMS (v)
SZECHUAN SALT AND PEPPER CHICKEN WINGS (gf) 9.5 Slow roasted chilli and garlic mayo
ROASTED LARCHFIELD PHEASANT 10.5 Cabbage and apple spring roll, beetroot and blackberry chutney
VENISON AND BLACK PEPPER SAUSAGE ROLL 10 Homemade piccalilli, spiced tomato ketchup
SOUP OF THE DAY (gf)
BLACKENED BROCCOLI (v) (ve) (gf)
SEAFOOD FISH CAKES 11

BOOK ONLINE







www.thepheasantrestaurant.co.uk

Charred sweetcorn, lime and paprika crème fraîche

GIFT VOUCHERS AVAILABLE







MAINS

ROYAL HILLSBOROUGH ALE BATTERED COD
TWICE COOKED SWEET CURED PORK BELLY (gf) 26 Buttered savoy, good old champ, apple purée, sage jus
THE PHEASANT SHORTHORN BEEF BURGER (gf) 18 with the finest cuts of shin, rump and brisket, lettuce, tomato gherkin, mayonnaise, seeded brioche bap, tobacco onions, burger relish, side of choice ADD Bacon & cheese
CHEFS GRILLED CATCH OF THE DAY (gf) MARKET PRICE Crispy potato, chorizo pea and spinach, sundried tomato and herb sabayon - see specials page
HONEY SOY AND FIVE SPICE MARINATED DUCK BREAST (gf)
THE PHEASANT STEAKS (gf) All our steaks are hand picked from local herds, served with a beer battered onion ring, rosemary roasted tomato, chunky chips, choice of sauce
6oz SIRLOIN 25 8oz RIBEYE 33
ADDITIONAL TOPPINGS
THAI MARINATED CHICKEN SUPREME (gf)
WILD FOREST MUSHROOM AND GARDEN PEA RISOTTO (v) (ve) (gf)
Truffle and parmesan toast, pinenuts and basil pesto
LARCHFIELD ESTATE ROASTED PHEASANT
HOMEMADE VENISON BURGER (gf)
ASIAN GREEN VEGETABLE HOT POT (ve) (gf)
SIDES
Skin on fries / Criss cross fries / Garlic hand cut chips / Mashed potato / House salad / Caesar salad / Seasonal vegetables / Tobacco onions / Chunky Chips
SAUCES
Jack Daniels Peppercorn / Stilton Blue Cheese / Forest Mushroom

however our kitchen is not a gluten free zone (gf) ... Gluten free (v) ... Vegetarian (ve) ... Vegan

Many of our dishes can be altered to suit gluten free requirements

Please inform your server of any allergies or intolerances

WINES	125ml	175ml	250ml	500ml	
WHITE BY THE GLASS					
ART INDOMITA CHARDONNAY (CHILE) PARLARE PINOT GRIGIO (ITALY)	4.25 4.25	5.75 5.75	7.75 7.75	15.5 15.5	
WAKA TAUA SAUVIGNON BLANC (MARLBOROUGH, NZ)	5	6.75	9	18.5	
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RED BY THE GLASS					
LES ADVENTURIERS MERLOT (FRANCE)	4.5	6 5.75	8	16	
COLDRIDGE ESTATE SHIRAZ (AUSTRALIA) LOS CARDOS MALBEC (ARGENTINA)	4.25 4.25	5.75 5.75	7.75 7.75	15.5 15.5	
	-1160				
ROSE BY THE GLASS					
SIERRA GREEK (CALIFORNIA) 22 Btl Fruity, naturally sweet blush wine. Aromas of fresh raspberries	4.25	5.75	7.75	15.5	
WHITE WINES BEI	14. MARQUES DE CACERES CRIANZA RIOJA (SPAIN)28				
LES AVENTURIERS SAUVIGNON BLANC (FRANCE)	This Rioja has a wonderfully fruity palate, with dense black fruit flavours, hints of spice, candied red fruit & liquorice 15. CHAIS DES GARDES COTE DU RHONE VILLAGES (FRANCE)				
2. WAKA TAUA (MARLBOROUGH, NZ)					
3. PARLARE PINOT GRIGIO (ITALY)	16. ROCLAND ESTATE CHOCOLATE BOX CABERNET SAUVIGNON				
4. ART INDOMITA CHARDONNAY (CHILE) 23 Crisp, fresh & balanced with lemon & apple notes	(BAROSSA VALLEY, AUSTRALIA)				
5. FIFTH QUARTER VINO VERDE (PORTUGAL) 25 Fresh & lively aromas of green apple & lime, mineral notes with a zippy acidity	17. HELLBENT PINOTAGE (SOUTH AFRICA)				
6. WITHER HILLS MARLBOROUGH SAUVIGNON BLANC (NZ)					
Exceptional NZ Sauvignon, a juicy moreish core of guava, balanced by seasalt & gentle minerality					
7. SANDBOY ALVARINHO (PORTUGAL)					
6. PICPOUL DE PINET, LANGUEDOC (FRANCE) 27	(ITALY)			26	
Clean full flavoured white a great match with seafood. It is also a perfect partner to drink on its own	From Puglia region, this organic Primitivo has great complexity, presenting an intense & elegant bouquet with notes of ripe cherry, typical of the region 20. DONA PAULA ESTATE MALBEC (ARGENTINA)				
9. SUMO CAT RIESLING (GERMANY)					
10. ROPITEAU MACON LUGNY (BURGUNDY)	Big full bodied complex, silky tannins, with lots of fresh black fruits and some spice				
RED WINES BEI	SARTORI PROSECCO				
11. LES AVENTURIERS MERLOT (FRANCE)	POL ROGER RESERVE, CH				
12. COLDRIDGE ESTATE SHIRAZ (AUSTRALIA) 23 A soft fruity red, with ripe berry fruits & a gentle spice flavours	SNIPES 200ml				
13. LOS CARDOS MALBEC (ARGENTINA)23 Notes of currants, plums & spices, medium bodied	I HEART PROSECCO				