



SUNDAY MENU

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
ADD BBQ pulled pork 3

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) 9.5
Steamed bao bun, pickled cucumber, miso emulsion

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) 7
served with warm bread

BLACKENED BROCCOLI (v) (ve) (gf) 9.5
Louisiana red pepper hot sauce, salsa verde

SEAFOOD FISH CAKES 11
Charred sweetcorn, lime and paprika crème fraîche

BOOK ONLINE



www.thepheasantrestaurant.co.uk

GIFT VOUCHERS AVAILABLE



MAINS

ROYAL HILLSBOROUGH ALE BATTERED COD 20
Carnreagh Cottage Farm chunky chips, minted pea purée, house made tartar sauce

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 3
ADD Pulled pork 3

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) 26.5
(served pink) Sriracha potato rosti, stem broccoli, plum glaze, pickled blackberry

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 6 each
Sautéed chilli and garlic tiger prawns
Tempura of rock shrimp
Clonakilty black pudding and fried hens egg

THAI MARINATED CHICKEN SUPREME (gf) 24
Stir fried Asian vegetables, green curry sauce, egg fried rice

WILD FOREST MUSHROOM AND GARDEN PEA RISOTTO (v) (ve) (gf) 20
Truffle and parmesan toast, pinenuts and basil pesto

SUNDAY ROASTS 20

All roasts served with Carnreagh Cottage potatoes & vegetables and a rich red wine jus

SLOW ROASTED SIRLOIN OF BEEF (gf)
TWICE COOKED ARMAGH PORK BELLY (gf)
ROSEMARY & GARLIC MARINATED LEG OF LAMB (gf)

SIDES 4

Skin on fries / Criss cross fries / Garlic hand cut chips / Mashed potato / House salad / Caesar salad / Seasonal vegetables / Tobacco onions / Chunky Chips

SAUCES 3

Jack Daniels Peppercorn / Stilton Blue Cheese / Forest Mushroom

Many of our dishes can be altered to suit gluten free requirements however our kitchen is not a gluten free zone

(v) ... Vegetarian **(ve)** ... Vegan **(gf)** ... Gluten free

Please inform your server of any allergies or intolerances

WINES

WHITE BY THE GLASS

	125ml	175ml	250ml	500ml
ART INDOMITA CHARDONNAY (CHILE)	4.25	5.75	7.75	15.5
PARLARE PINOT GRIGIO (ITALY)	4.25	5.75	7.75	15.5
WAKA TAUA SAUVIGNON BLANC (MARLBOROUGH, NZ)	5	6.75	9	18.5

RED BY THE GLASS

LES ADVENTURIERS MERLOT (FRANCE)	4.5	6	8	16
COLDRIDGE ESTATE SHIRAZ (AUSTRALIA)	4.25	5.75	7.75	15.5
LOS CARDOS MALBEC (ARGENTINA)	4.25	5.75	7.75	15.5

ROSE BY THE GLASS

SIERRA GREEK (CALIFORNIA) 22 Btl	4.25	5.75	7.75	15.5
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Fruity, naturally sweet blush wine. Aromas of fresh raspberries

WHITE WINES^{Btl}

- LES AVENTURIERS SAUVIGNON BLANC (FRANCE)** 25
Ideal with seafood, well balanced acidity
- WAKA TAUA (MARLBOROUGH, NZ)** 27
Aromatic bouquet, notes of lime & grapefruit, with tropical fruits of passionfruit & gooseberry
- PARLARE PINOT GRIGIO (ITALY)** 23
From Northern Italy, loads of pears & citrus notes
- ART INDOMITA CHARDONNAY (CHILE)** 23
Crisp, fresh & balanced with lemon & apple notes
- FIFTH QUARTER VINO VERDE (PORTUGAL)** 25
Fresh & lively aromas of green apple & lime, mineral notes with a zippy acidity
- WITHER HILLS MARLBOROUGH SAUVIGNON BLANC (NZ)** 31
Exceptional NZ Sauvignon, a juicy moreish core of guava, balanced by seasalt & gentle minerality
- SANDBOY ALVARINHO (PORTUGAL)** 28
This wine shines alongside seafood, its natural acidity cuts through richness & enhances flavours
- PICPOUL DE PINET, LANGUEDOC (FRANCE)** 27
Clean full flavoured white a great match with seafood. It is also a perfect partner to drink on its own
- SUMO CAT RIESLING (GERMANY)** 25
Dense flavours of rich apricot, peach and pear with knife edge crispness
- ROPITEAU MACON LUGNY (BURGUNDY)** 38
Medium bodied, complex with flavours of white flowers & dried fruits with notes of acacia with a slightly spicy finish

RED WINES^{Btl}

- LES AVENTURIERS MERLOT (FRANCE)** 25
Intense violets, red hues of blackberries & blueberries
- COLDRIDGE ESTATE SHIRAZ (AUSTRALIA)** 23
A soft fruity red, with ripe berry fruits & a gentle spice flavours
- LOS CARDOS MALBEC (ARGENTINA)** 23
Notes of currants, plums & spices, medium bodied

14. MARQUES DE CACERES CRIANZA RIOJA

(SPAIN) 28

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)

75% Grenache, 25% Syrah. Intense aroma of stewed fruit, wild berries, spices & liquorice

16. ROCLAND ESTATE CHOCOLATE BOX CABERNET SAUVIGNON

(BAROSSA VALLEY, AUSTRALIA) 34

A ripe, silky palate that is full of blackcurrant & minty chocolate, firm tannins that perfectly frames the rich, dark fruit

17. HELLBENT PINOTAGE (SOUTH AFRICA)

A full bodied wine, black plums & dark chocolate pairs great with red meats. Produced by ex Ulster rugby star Louis Ludik.

18. POINT WEST TOURIGA NACIONAL (PORTUGAL)

Wonderfully smooth red wine, harnessed with intense flavours of forest fruits & delicate oak spiced notes to finish

19. VINUVA ORGANIC SALENTO PRIMITIVO (ITALY)

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)

Big full bodied complex, silky tannins, with lots of fresh black fruits and some spice

BUBBLES^{Btl}

- SARTORI PROSECCO 27
- POL ROGER RESERVE, CHAMPAGNE 80

SNIPES^{200ml}

- I HEART PROSECCO 9
- NOZECO PROSECCO 0.0% 6