



SUNDAY MENU

SHARING NIBBLES

HOMEMADE BREADBOARD (gf) .. 5 (serves 1) / 9 (serves 2)

Mrs Patterson's wheaten, sourdough and foccacia served with olive tapenade, house butter

NACHO BOWL (gf) (v) 5 (serves 1) / 9.5 (serves 2)

Corn tortilla nachos, ranch Rio sauce, melted cheddar and mozzarella, jalapeño and guacamole

ADD BBQ pulled pork 3

TEX MEX PLATTER 9 (serves 1) / 17 (serves 2)

BBQ Pork Belly bites, breaded Jalapeños & cream cheese, honey chilli chicken, garlic & chilli flatbread

SMALL PLATES/STARTERS

TANDOORI STYLE TIGER PRAWNS (gf) 11

Vegetable pickle, mango and lime purée, poppadom shards

TEMPURA OF VEGETABLES (v) (ve) 10

Bombay mayo, pickled Napa slaw, spicy lemon soy sauce

CURRIED LAMB KEBAB 9.5

Mixed bean hummus, sumac yoghurt, garlic & chilli flatbread

KOREAN BBQ PORK BELLY BAO BUNS 10

Miso emulsion, crispy shallot, burnt lime

CHEF'S HOMEMADE SOUP OF THE DAY (gf) 7.5

served with Mrs Patterson's homemade wheaten bread

OAK SMOKED IRISH CHICKEN (gf) 9.5

Charred Armagh asparagus, sundried tomato salad, tarragon butter

CRISPY HALLOUMI FRIES 9

Mint, pomegranate & shredded gem salad, jalapeño & lime relish

BOOK ONLINE



www.thepheasantrestaurant.co.uk

GIFT VOUCHERS AVAILABLE



MAINS

CRISPY IRISH HALF DUCK (gf)..... 24

Egg fried rice, sweet and sour vegetables, pineapple and coriander Nam Jim

ROYAL HILLSBOROUGH ALE BATTERED COD 20

Carnreagh Cottage Farm chips, minted pea purée, house made tartar

THE PHEASANT SHORTHORN BEEF BURGER (gf)..... 18

with the finest cuts of shin, rump and brisket, lettuce, tomato gherkin, mayonnaise, seeded bap, tobacco onions, burger relish, side of choice

ADD Bacon & cheese 3

ADD Pulled pork 3

THE PHEASANT STEAKS (gf)

All our steaks are handpicked from the finest locally sourced herds. Served with dressed watercress and shallot salad, chunky chips, tobacco onions & choice of sauce

6oz SIRLOIN 25

8oz RIBEYE 33

ADDITIONAL TOPPINGS 6 each

Sauteed chilli and garlic tiger prawns

Tempura of rock shrimp

Clonakilty black pudding and fried hens egg

THAI LUCKY BOAT NOODLE STIR FRY (ve) 19

Asian vegetables, spicy lemon soy, pickled ginger and chopped cashews

SWEET CURED PORK STEAK (gf) 24

Caramelised pineapple, sage and honey butter, charred sweetheart cabbage, pulled pork and parmesan potatoes

CHARGRILLED COURGETTE AND

BASIL PESTO PENNE PASTA 20

White wine, lemon oil, toasted pine nuts and truffle toast

PAN FRIED HAKE (gf) 23.5

Herb crushed baby potatoes, garden greens, light mustard and cheddar cream

SUNDAY ROASTS

..... 20

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

ROAST SIRLOIN OF BEEF (gf)

STUFFED FILLET OF IRISH CHICKEN WRAPPED IN BACON

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 sauce / 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

(v option) (ve option) (gf option) ... Vegetarian, Vegan and Gluten free options, these dishes can be modified, please inform your server

Please inform your server of any allergies or intolerances

WINES

WHITE BY THE GLASS

	125ml	175ml	250ml	500ml
ART INDOMITA CHARDONNAY (CHILE) Crisp, fresh & balanced with lemon & apple notes	4.25	5.75	7.75	15.5
CA DI ALTE PINOT GRIGIO (ITALY) Lively & fruity on the nose	4.25	5.75	7.75	15.5
HANS GREYL SAUVIGNON BLANC (MARLBOROUGH, NZ) Classic & lively, the essence of NZ	5	6.75	9	18.5

RED BY THE GLASS

POESIE MERLOT (ITALY) Red cherries & plum aromas, medium bodied	4.25	5.75	7.75	15.5
COLDRIDGE ESTATE SHIRAZ CABERNET (AUSTRALIA) A soft fruity red, with ripe berry fruits & a gentle spice flavours	4.25	5.75	7.75	15.5
LOS CARDOS MALBEC (ARGENTINA) Notes of currants, plums & spices, medium bodied	4.25	5.75	7.75	15.5

ROSE BY THE GLASS

SUTTERHOME WHITE ZINFANDEL (CALIFORNIA) 20 Btl Fruity, naturally sweet blush wine. Aromas of fresh raspberries	4	5.5	7.5	15
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WHITE WINES ^{Btl}

1. CARMEN INSIGNE SAUVIGNON BLANC (CHILE) 23 Fruity aromas; a hint of wild flowers	23
2. HANS GREYL SAUVIGNON BLANC (MARLBOROUGH, NZ) 27 Classic & lively, the essence of NZ	27
3. CA DI ALTE, PINOT GRIGIO (ITALY) 23 Lively & fruity on the nose	23
4. ART INDOMITA CHARDONNAY (CHILE) 23 Crisp, fresh & balanced with lemon & apple notes	23
5. ROPITEAU LES PLANTS CHARDONNAY (FRANCE) 27 Full of fruit, no wood ageing here, just ripe pear & apricot flavours with its crisp fine acidity	27
6. 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	27
7. ALL BLANC, RUEDA (SPAIN) 25 Inspired by New Zealand style, zesty & crisp, with lime, guava & gooseberry aromas	25
8. SANDBOY ALBARINO, RIAS BAIXAS (SPAIN) 31 Well balanced & textured. Ripe with stone fruits & lush acidity & a touch of spice	31

RED WINES ^{Btl}

9. POESIE MERLOT (ITALY) 23 Red cherries & plum aromas, medium bodied	23
10. COLDRIDGE ESTATE SHIRAZ CABERNET (AUSTRALIA) 23 A soft fruity red, with ripe berry fruits & a gentle spice flavours	23
11. VEGA DOURO TINTO (PORTUGAL) 28 From the steep terraced vineyards of the Douro valley. This wine is rich with plum, cherry & mineral elements & complexed with a firm grip of tannins	28

12. LOS CARDOS MALBEC (ARGENTINA) 23 Notes of currants, plums & spices, medium bodied	23
13. BODEGAS ETCHART ARNOLDO B MALBEC RESERVE (ARGENTINA) 32 14.5%, oaky nose with vanilla notes, blueberrys and a hint of cinnamon, soft sweet tannins and a chocolate finish	32
14. ROCLAND ESTATE CHOCOLATE BOX GSM (BAROSSA VALLEY, AUSTRALIA) 31 Blend of Grenache, Shiraz, Mataro, earthy aromas of savoury oak, dark cherries, & stewed rhubarb, leaving a lingering silky finish	31
15. MARQUES DE CACERES CRIANZA RIOJA (SPAIN) 29 This Rioja has a wonderfully fruity palate, with dense black fruit flavours, hints of spice, candied red fruit & liquorice	29
16. ROPITEAU COTE DU RHONE VILLAGES (FRANCE) 27 75% Grenache, 25% Syrah. Intense aroma of stewed fruit, wild berries, spices & liquorice	27
17. VINUVA ORGANIC SALENTO PRIMITIVO (ITALY) 26 From Puglia region, this organic Primitivo has great complexity, presenting an intense & elegant bouquet with notes of ripe cherry, typical of the region	26

BUBBLES ^{Btl}

CA DI ALTE PROSECCO 27	27
VEUVE CLIQUOT BRUT NV, CHAMPAGNE 65	65

SNIPES ^{200ml}

I HEART PROSECCO 9	9
FREIXENET PROSECCO 0.0% 6	6