

DESSERTS

RHUBARB & CUSTARD STACK (GF)

DARK CHOCOLATE BROWNIE

Vanilla ice-cream (GF)

THE PHEASANT SUNDAE

Meringue, marshmallows, cream, ice cream
(see server for today's flavour)

PASSION FRUIT CHEESECAKE

And pouring cream (GF)

FRESH FRUIT SALAD

Pouring cream or ice cream (GF)

SELECTION OF ARTISAN CHEESES £3.50 SUPPLEMENT

Served with savory biscuits and grapes (GF)

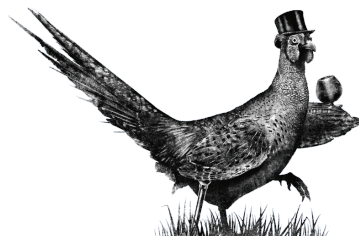


All dishes subject to market change

Allergens All dishes in "The Pickled Pheasant" kitchen are prepared in an environment that contains the 14 allergens.

GFA - Gluten free alternate | **VE** - Vegan | **V** - Vegetarian Certain dishes can be adapted to suit Coeliacs

Please inform a member of staff with any concerns or dietary requirements before ordering



LUNCH MENU

1 COURSE **£24** 2 COURSE **£29** 3 COURSE **£34**

STARTERS

CHEF'S SOUP OF THE DAY

Served with crusty bread (GFA,V)

CREAMY GARLIC MUSHROOMS

Aged parmesan toasted sourdough (V) (GF)

SALMON PATE

Pickled fennel radish salad, toasted sourdough (GF)

TOMATO & RED ONION BRUSHETTA

Basil, garlic and balsamic oil (V) (GF)

SMOKED DUCK BREAST

Finished with black pepper, balsamic and strawberries

MAINS

STEAK & ALE PIE

hand cut chips or mash potato, mushy peas, rich beef gravy

GLUTEN FREE FISH & CHIPS

Beer battered Haddock, mushy peas & tartare sauce

GLUTEN FREE WHOLE-TAIL SCAMPI

French fries, chef's salad, tartare sauce

FIVE BEAN CHILLI

Steamed rice, sour cream (V/VE)

BOLSTER MOOR SIRLOIN OF BEEF

Served with Yorkshire pudding, and all the trimmings (GFA)

BOLSTER MOOR ROAST PORK

Served with Yorkshire pudding, and all the trimmings (GFA)



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