THE PHEASANT
COUNTRY PUB & RESTAURANT

A la carte menu
Sit back, relax & enjoy

SHARERS

HONEY BAKED CAMEMBERT 16
Apple & plum chutney & warm sourdough (GFA)(V)

PLOUGHMAN'S 15
Honey roasted ham, Leeches pork pie, pickles, apple, grapes and cheeses, piccalilli & sourdough (GFA)

MEZZE BOARD 15
Marinated olives & sun dried tomatoes, hummus, whipped feta, roasted peppers & aubergine, pickles & flatbread (V)(VEA)(GFA)

FROM THE SEA

BATTERED FILLET OF HADDOCK 18.5
Hand cut chips, garden peas, tartar sauce, pickled onions & charred lemon (GFA)

SEAFOOD LINGUINE 25
Mussels, tiger prawns, crayfish, chilli & garlic, fresh lemon & herb oil

MOULES MARINIÈRE 19
Garlic, parsley & skin on fries (GFA)

FROM THE FIELD

CHICKPEA & LENTIL BHUNA 17
Wild basmati rice, toasted sunflower seeds & flatbread (V)(VEA)(GFA)
Add free range chicken breast 5.5

TOMATO & RED PEPPER GNOCCHI 18
Fresh basil, roasted red pepper & aubergine, whipped feta & pine nut crumb (V)(VEA)
Add free range chicken breast 5.5

ON THE SIDE

Triple cooked chips (V) 4
Skin-on fries (V) 4
Peppercorn sauce (GF) 3
Mushroom sauce (GF) 3
Market Vegetables (GF) 4
Battered onion rings (V) 4
Garlic flatbread (V) 4
Stilton sauce (GF) 3
House Salad (GF) 3

TO START

SOUP OF THE DAY 8
English butter & sourdough (V)(VEA)(GFA)

BUBBLE & SQUEAK 9.5
Buttered spinach, parsley sauce & poached egg (V)(VEA)(GFA)

CHICKEN & DUCK LIVER PARFAIT 10
Cornichons, apple & plum chutney & warm sourdough (GFA)

MOULES MARINIÈRE 9.5
Garlic, parsley, English butter & sourdough (GFA)

FROM THE GRILL

BRITISH BEEF BURGER 18.5
Smashed patties, smoked cheddar, maple bacon, crisp gem lettuce, beef tomato, gherkin & aioli (GFA)

CURED SMOKED BACON CHOP 22
Colcanon mash potato, crispy black pudding, spring greens & Dijon cider sauce (GFA)

8oz SIRLOIN OF HERTFORDSHIRE BEEF 28
Roast vine tomatoes, flat mushroom, skin on fries & dressed leaves (GF)

PAN SEARED SPRING LAMB LEG STEAK 26
Wild mushrooms, peas, asparagus, wild garlic, bubble & squeak & lamb stock (GF)

TO FINISH

WHITE CHOCOLATE BLONDIE 9.5
Chocolate sauce & salted caramel ice cream (V)

CAMBRIDGESHIRE CREAM 9
Berry compote & shortbread (V)(GFA)

WHISKEY & WALNUT TREACLE TART 9.5
Vanilla ice cream & toffee sauce (V)

THE PHEASANT'S CRUMBLE 9
Ask server for today's flavor served with oat crumble & vanilla custard (V)(GFA)(VEA)

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.

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