



We are so pleased to welcome you to The Pheasant!

## Nibbles

Warm bread & oil ~ 3.5 GFA, Chilli corn ~ 2.5 GF, Wasabi peas ~ 2.5 GF, Dry roast nuts ~ 2.5 GF, Marinated olives ~3 GF, VE

## Starters & Lighter Dishes

Smoked mackerel pâté with a beetroot salad & toast 6.5 GFA

Aubergine tempura with mint & yogurt dip & chilli sauce 6 VEA

Baked garlic & herb camembert, ren onion chutney & breads 11 GFA to share

## Sides

Chunky chips ~ 3 GF, VE, Rocket, Parmesan & aged malt vinegar salad ~ 5 GF, VEA

This is our initial menu, we shall grow and develop it as we make improvements to the pub.

## Mains

6oz fillet steak ~ 24.5

8oz rib eye steak ~ 22.75

Served with chunky chips, roasted tomatoes, rocket salad GF

Local ale beer battered fillet of haddock, chunky chips, peas & tartar 13.75

House smoked chicken - avocado, sun dried tomato, red onion, cucumber, fried chilli corn salad 13 GF

Aubergine, mushroom & bean chilli & rice 13.5 VE, GF

Honey & whole grain mustard glazed ham, 2 free range eggs & chunky chips 12.5 GF

## Desserts

Eton mess ~ Strawberries, light meringue & Chantilly cream 6.75 GF

Warm Belgian chocolate brownie with vanilla bean ice cream 7 GF

Apple pie with vegan vanilla ice cream 6.5 VE

Please advise a member of staff of any dietary requirements & intolerance s  
GF – Gluten Free GFA – Gluten Free Available VE – Vegan VEA – Vegan Available

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