



We are so pleased to welcome you to The Pheasant!

Nbbles

Giarraffa olives ~4.0 GF, Giant chilli corn ~3.0 GF, Wasabi ravioli peanuts 3.0 GF,
Salt & mignonette pepper almonds ~3.5 GF, Warm bread & oils ~3.5 GFA

Starters & Lighter Dishes

Confit Duck Croquettes pickled pear, roasted almonds & smoked paprika mayo	7.50	
Jack Fruit Spring Roll chilli poached plum, cucumber salad	6.50	VE
Baked camembert chutney, pecans, honey & breads	12.00	GFA
Smoked Salmon Mousse pickles & sourdough toast	7.50	GFA

Sides

Chunky chips ~3.00 GF, VE, Tomato & onion salad ~4.00 GF, VEA,
Buttered new potatoes ~3.00 GF, Coleslaw ~3.00 GF

This is our initial menu, we shall grow and develop it as we progress

Please advise a member of staff of any dietary requirements & intolerances

GF - Gluten Free GFA - Gluten Free Available VE - Vegan VEA - Vegan Available

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Lunch Menu

Asparagus Salad with mixed leaves, new potatoes, pickled veg, Parmesan, truffle mayonnaise & poached free range egg	14.75	GF, V
Fillet of Sea Bream roasted vegetable couscous with harissa & chermoula	17.00	GF
Breast of Duck with sautéed potatoes, kohlrabi slaw & a raspberry vinaigrette	18.50	GF
Honey Glazed Ham with free range eggs & chunky chips	12.50	GF
Local ale beer battered fillet of haddock, chunky chips, mushy peas & tartar	13.75	
6oz Corneybury Beef Burger, shallot & bacon jam, cheddar Kewpie mayo, fries & salad	14.00	GFA

Sandwiches

All served with salad garnish

Glazed Ham & Coleslaw	7.50	Mature Cheddar, Pickled Shallots
Roast Beef & Horseradish	8.50	& Salad
Smoked Salmon & Cream Cheese	8.50	All available gluten free

* Add fries for £2 *

Desserts

Bon mess ~ strawberries, light meringue & Chantilly cream	6.75	GF
Lemon Tart ~ with a gin & tonic sorbet	7.00	
Salted Caramel Brownie ~ with a passion fruit curd & vanilla pod ice cream	7.50	GF
Cappuccino Mousse ~ with ginger biscotti	6.50	GFA
Vanilla Crème Brûlée ~ almond macaroon	6.50	GF

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