

SHARING NIBBLES

WARM BREADS (V) (VE) (GF)

Homemade wheaten, sourdough and focaccia
black olive tapenade, house butter
£7.5 (serves 1) | £12.5 (serves 2)

CORN NACHOS (V) (GF)

Melted cheddar, Ranch rio, jalapeño,
crème fraîche, spring onion
£7.5 (serves 1) | £13 (serves 2)
ADD BBQ Pulled Pork ... £3.5

STARTERS | SMALL PLATES

MARINATED MINCE LAMB KEBAB

Garlic flatbread, mint & sumac yoghurt, peach puree ... £12

BBQ PORK BELLY BURNT ENDS (GF)

Mooli & kohlrabi pickle, pineapple salsa ... £11

OAK SMOKED SALMON (GF)

Prawn & garden pea risotto, lemon crème fraîche ... £12

SALT 'N' PEPPER CRISPY HALLOUMI (V) (GF)

Charred corn & roasted peanut, namjim dressing ... £11

PERI PERI GRILLED CHICKEN SKEWER (GF)

Cajun coleslaw, watermelon & coriander salad ... £12

HOISIN BRAISED BEEF BRISKET (GF)

Prawn crackers, chilli, spring onion, wasabi mayo ... £12

PATATAS BRAVAS (V) (VE) (GF)

Crispy hash brown, ratatouille tomato salsa,
notzarella, green salsa ... £10



GIFT VOUCHERS
AVAILABLE

Online or In House

GIFT
VOUCHERS

BOOK ONLINE

f i ResDiary
thepheasantrestaurant.co.uk



MAIN COURSES

8 HOUR SLOW BRAISED BEEF BRISKET

Fresh egg pappardelle, red wine & forest mushroom cream, garlic butter toast ... £26

ROYAL HILLSBOROUGH ALE BATTERED COD

Sea salt chips, mushy pea purée, homemade tartar sauce ... £23

SLOW ROASTED TOMATO & CORN RISOTTO (V) (VE) (GF)

Crumbled feta, salsa verde, toasted cashew ... £20

GRILLED SMOKED HADDOCK

Crispy Thai prawn & pea potato, sea samphire, red curry sauce, soft fried egg ... £28

MORROCAN STYLE LAMB BURGER

Grilled halloumi, Bombay mayo, pickled red onion, za atar seasoned French fries ... £24



Our Bertha section includes
dishes cooked on our wood
burning grill.

This cooking method maximises
flavours, aromas & textures
of all types of meats, fish &
vegetables.

THE PHEASANT SHORTHORN BEEF & BONE MARROW BURGER (GF)

With the finest cuts of shin, rump
& brisket, lettuce, tomato, gherkin,
mayonnaise, tobacco onions,
Ballymaloe relish, side order of
choice ... £20

ADD Bacon & Cheese ... £3

ADD BBQ Pulled Pork ... £3

THE PHEASANT STEAKS (GF)

All of our steaks are from Lisdergan
Butchers, hand picked from local Irish
herds, served with a watercress &
shallot salad, tobacco onions & choice
of sauce & side order.

- 6oz Sirloin ... £29

- 8oz Ribeye ... £35

- 12oz Sirloin ... £38

ADDITIONAL TOPPINGS ... £8

- Cowboy butter grilled shrimp

- Clonakilty black pudding & fried egg

- BBQ pork belly slices

CHEF SPECIALITY STEAK

8oz Kingsburys wagu Denver steak
(not recommended over medium), fries, greens,
tobacco onions & peppered sauce ... £34

TWICE COOKED SWEET & SOUR PORK BELLY

Sautéed Chinese vegetables, egg fried rice,
pineapple salsa ... £29

SPICED CAULIFLOWER BURGER (V) (VE)

Seasame bun, house pickle, notzzarella,
spice bag fries ... £23

LEMON AND HERB MARINATED CHICKEN BREAST

Chargrilled vegetables, sun dried tomato pomme
purée, basil pesto and Chardonnay cream ... £26

MAD ABOUT MEAT

Two 6oz sirloin, marinated pork belly,
honey chilli chicken, two sides, two sauces,
tobacco onions ... £55

Tuesday - Thursday ... 12 - 8pm
Friday ... 12 - 9pm

SIDES

ALL ... £5

SKIN ON FRIES

CRISS CROSS FRIES

GARLIC HAND CUTS

MASHED POTATO

HOUSE SALAD

CAESAR SALAD

MARKET VEGETABLES

TOBACCO ONIONS

CHUNKY CHIPS

GARLIC SKINNY FRIES

SAUCES

ALL ... £3.5 (GF)

JACK DANIELS PEPPERCORN

STILTON & BLUE CHEESE

FOREST MUSHROOM

SALSA VERDE

Lunch Time Light Bite Menu

Tuesday - Saturday
12 - 4pm

EARLY BIRD Two Courses £26

Tuesday - Saturday
4 - 6pm

SEE DAILY
2 COURSE MENU

Pub Quiz

Join us for our
monthly pub quiz
on the first Friday of
every month in our
cosy bar



Many of our dishes can be altered to suit any dietary requirements, however our kitchen is not an allergen free area and we cannot guarantee there will be no risk of cross contamination. Any dish with (GF) will be altered to suit gluten free, but please specify on arrival so your server is aware of any allergies. Dishes marked Vegetarian (V) or Vegan (VE) can be modified.

