

GOLDEN PHEASANT

Starters

Rustic garlic bread with tomato & cheese with a balsamic glaze v £6.95

Homemade chicken liver pate served with toast and chutney £6.50

Tempura Vegetables with a sweet chilli dip v/vg £6.25

Prawn pil pil £7.95

Homemade pizzas

Vegetable Pizzas- with onions, peppers and mushrooms v £11.45

Meat feast Pizzas- with salami, pepperoni, chorizo and parma ham £12.95

Pheasant supreme- with salami, chorizo pepperoni onions peppers and mushrooms £14.50

Mains

Homemade steak and ale pie served with mash, seasonal vegetables and gravy £13.45

Beer battered fish & chips with crushed minted peas and homemade tartare sauce £13.50

10oz Rib eye steak served with homemade double cooked chips, tomato, garden peas, mushrooms & onion rings £21.95

Add peppercorn sauce £3.25 Add mushroom sauce £3.25

8oz Beef burger in a bun with salad & homemade double cooked chip £13.95 Relish served separate

Add cheese £1.50 Add Bacon £1.50 Vegan Cheese £1.50

Pan fried fillet of sea bass served on crushed potatoes with samphire and a creamy tarragon sauce. £17.95

Vegetarian burger in a bun with salad and homemade double cooked chips) v/vg £13.95 Relish served separate

Homemade vegetable chilli served with boiled rice and pitta bread v/vg £13.50

Chefs salad mixed leaves tomato cucumber red onion dates strawberries pepper new potatoes & vegan greek block cheese with a balsamic dressing v/vg £12.95

Sides

Salad Bowl £3.45 Seasonal Veg £3.45 Homemade chips £3.45 French Fries £2.95 Onion Rings £3.45

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.