

GOLDEN PHEASANT



John & Kirstene are here on site everyday making sure your visit whether a quick pub lunch or a celebratory event goes as smooth as possible.

We pride ourselves on making everyone feel welcome

All our food is cooked to order this does mean main meals are generally a 25-35 min wait even in quiet times.

Please make our staff aware if you have any allergies we should be aware of.

At the Golden Pheasant we pride ourselves where possible on serving locally sourced quality produce. You couldn't get more local for our sausages, potatoes and eggs as they are from our local farmer in Etton.

Our Meats are from Stilton Butcher and Our fish is delivered daily from M&J seafoods

All tables of 7 and above have a compulsory 10% service charge added to the total bill.

Afternoon tea

A selection of sandwiches and homemade savoury pastries & cakes

Per person *£19.95*

Add a glass of fizz *£4.95*

Please book a minimum of 2 days in advance Afternoon tea is not available on Sundays

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.

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Starters

Goats cheese with beetroot & walnuts served on a bed of mixed leaves with a balsamic glaze v £7.25

Homemade duck liver pate served with toast and homemade red onion chutney (gfa) £6.50

Garlic mushrooms served with crusty bread v £6.95

Prawn pilpil served with crusty bread (gfa) £7.95

Tempura Vegetables with a sweet chilli dip. v/vg £6.50

Homemade pizzas

Vegetable Pizzas- with onions, peppers and mushrooms v/vga £12.95

Meat feast Pizzas- with salami, pepperoni, chorizo and parma ham £13.50

Crazy Pheasant- caramelised onion with goats cheese and parma ham £13.95

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

Sides

Homemade chips £3.45 French Fries £2.95 Seasonal vegetables £3.45

Mixed leaf salad v/vg £3.45 Garlic bread £4.50

Kids Menu

Sausage with mash and gravy £6.25

Chicken bites with French fries £6.25

Fish Fingers with fries £6.25

Homemade margarita pizza £6.25

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Mains

Homemade steak and ale pie served with mash, seasonal vegetables and gravy £13.95

Beer battered fish & chips with crushed minted peas and tartare sauce £13.95

Pan fried duck breast served with dauphinoise potatoes & green beans with a red wine jus £18.95

8oz Beef burger in a bun with salad and homemade double cooked chip £13.95

Add cheese £1.50 Add Bacon £1.50 Add Gherkin 75p

Pan fried sea bass on a bed of crushed potatoes & samphire with a creamy tarragon sauce £17.95

Vegetable thai noodles v/vg £13.50

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

Desserts

Mixed Berry pavlova gf £6.50

Homemade chocolate cheesecake served with vanilla ice cream £6.95

Vegan cherry pie with vegan vanilla ice cream £6.95 vg

Sticky toffee pudding served with custard £6.95

Ice cream 2 scoop £2.50 3 Scoop gf £3.50

Lemon sorbet 2 scoops £3.50 3 scoops £4.50 v/vg /gf

Cheese board a selection of cheeses, red onion chutney, crackers (gfa) £8.95

Speciality coffee Tia Maria, Brandy, Rum, Whisky, Baileys £6.95

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