



Johno & 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 on serving fresh quality produce.

All our meats served are all from British farmers.

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

Starters

Homemade duck liver pate served with toast and homemade red onion chutney £6.95(gfa)

Homemade soup of the day served with crusty bread £6.95 v/vg/gfa

Garlic mushroom brushetta £7.25(gfa)

*Antipasti board served with parma ham, salami, chorizo, brie, olives mixed leaf salad with crusty bread
£7.95(gfa)*

Tempura prawns with a chipotle dip. £7.95 v / vg

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.

Homemade pizzas

*Vegetable Pizzas- with onions, peppers and mushrooms £12.95 **v (vga)***

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

Pheasant present – bacon, brie and cranberry £14.25

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 £14.25

*Beer battered fish & chips with crushed minted peas and chunky homemade tartare sauce
£14.25 **gf if oven baked***

*Pan fried sea bass on a bed of crushed potatoes & samphire with a creamy tarragon
sauce £18.95 **gf***

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

Scampi severed with garden peas, homemade chips and chunky tartare sauce £12.50

*10oz Sirloin steak served with mushrooms, onion rings, garden peas and homemade chips
£23.95 **gf without the onion rings***

*Pan fried chicken fillet with a medley of sauteed potatoes and mushrooms, served with a
creamy mushroom sauce £18.95*

*Vegetables chilli served sweet potato wedges £14.75 **v/vg***

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

Sides

*Homemade chips **v/vg/gf** £3.95 French Fries **v/vg/gf** £3.45 Seasonal veg **v/vg/gf** £3.45*

*Mixed leaf salad **v/vg/gf** £3.95 Garlic bread **v/gfa** £4.50 Onion Rings **v/vg** £3.45*

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Kids

Chicken bites with French fries £6.95 Homemade margarita pizza £6.95
Sausage & mash with gravy £6.95 Burger & fries £6.95

Desserts

Mixed berry pavlova *v/gf* £6.95
Homemade cheesecake served with vanilla ice cream *v* £6.95
Homemade triple chocolate brownie served warm with vanilla ice cream *v* £7.25
Vegan brownie with pecan nuts served with vegan ice cream £7.25 *vg*
Ice cream 2 scoop £2.95 3 Scoop *v/gf* £3.95
Lemon or Mango 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 £7.25

Afternoon tea

A selection of sandwiches and homemade savoury pastries & cakes

| | |
|----------------------------|---------------|
| <i>Per person</i> | <i>£19.50</i> |
| <i>Add a glass of fizz</i> | <i>£4.95</i> |

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

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Christmas 2022

Bookings now being taken for Boxing Day & New Year's Day

Set menu 24.95 2 courses

Functions

Our Marquee chill out lounge is available for private hire for small to medium size gatherings 30 to 70 people.

We have a private room upstairs for adults only suitable for 24

Birthdays, christenings, wakes, weddings

For private dining the restaurant can be hired out too.

Please ask Johnno for details

Vinyl Night

Every first Friday of the month come and listen to the sounds of Jazz funk, soul, northern soul and ska Starts at 8pm

Quiz night

Every 3rd Wednesday of the month come and test those brain cells.

Spanish Tapas Night

Every 2nd Friday of the month

CRAZY PHEASANT

Why not have a bit of friendly fun on our 9-hole crazy golf course

We have themed our crazy pheasant in keeping with the countryside all our holes are farm animals and ones that you will find in the countryside.

Everyone £3.50 Suitable for all the family

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