

Pheasant Lunch Menu | Winter 2022

Starter Salmon	
Smoked salmon with traditional garnish, shallot, hen's egg, capers, melba toast	£12
Terrine Game terrine, quince chutney, cinnamon brioche	£13
Soup Celeriac and apple soup, black truffle, pomme paille	£10
King Prawn Cocktail King prawn, hot smoked salmon, baby gem, sun dried tomato, avocado, marie rose	£13
Winter Salad Orange endive, quinoa, Yorkshire blue, poached pear, pickled walnut	£10
Main Steak Sixty day aged sirloin steak, peppercorn butter, chunky chips, mixed salad Add sauce peppercorn or blue cheese £4	£35
Fish Pie North Sea fish pie topped with cheese, whole king prawns served with vegetables	£21
Game Rigatoni with game ragout, crispy cavolo nero, parmesan shavings	£20
Salmon White balsamic glazed salmon, mussel and white bean cassoulet, orange and beetroot salsa	£28
Risotto Roasted butternut squash risotto, Colston Basset stilton, hazelnut	£19

Pudding

Clementine Semifreddo, passion fruit, gingerbread £10 Brulée Vanilla crème brulée, preserved cherries, shortbread biscuit £10 Brownie Chocolate brownie, roasted banana, salted caramel ice cream £11 Cheese Selection of award-winning British cheese, chutney, grapes, celery, crackers £14

Sandwiches or salads (served daily 12 noon to 6pm)

Ham with homemade piccalilli £12
Roast beef, horseradish, rocket £13
Egg mayonnaise, cress £11
Prawn Marie Rose, baby gem lettuce £14
Smoked salmon, cucumber and cream cheese £12

All sandwiches are served on white or granary bloomer bread with salad garnish and crisps

Soup

Soup of the day with homemade bread £10

Sides £5

Chunky chips
French fries
Mashed potatoes
Dressed mixed salad
Sautéed potatoes
Buttered seasonal vegetables

A discretionary service charge of 10% is added to all bills