

**ALLERGEN & INTOLERANCE NOTICE**

Full allergen details are available on request. Please ask a member of staff if you have any special dietary requirements.

**Keys:** **V**- Vegetarian **VE**- Vegan **GFA**- Gluten Free Available

**OPENING TIME**

Mon -Thu: 12pm to 2:30pm | 5:30pm to 8:45pm

Friday to Sunday: 12pm to 8:45pm

**Booking & Online Order**

[www.theoldpheasant.co.uk](http://www.theoldpheasant.co.uk)

**STARTERS****Soup of the Day**

A comforting bowl of our homemade soup, with a warm crusty roll, butter and crunchy croutons. (V - GFA) 6.95

**Crispy Salt & Pepper Calamari**

Lightly coated, flash-fried calamari with garlic mayo and a fresh house salad. 8.25

**Chef's Pate of the day**

Prepared daily served with toasted sourdough and homemade onion jam. 8.25

**Sautéed Mushroom with Stilton Cheese**

Mushrooms sautéed in butter, topped with melted Stilton on a toasted muffin with peppercorn sauce. (V - GFA) 7.50

**Tempura King Prawns**

Light tempura king prawns with a touch of sriracha, served on creamy hummus. (GFA) 9.50

**Oven Baked Mini Camembert**

Creamy, oozy and perfect for dipping, with tangy cranberry jam and toasted sourdough. (V - GFA) 8.95

**Asian Street Platter**

A sharing selection of samosas, chicken and vegetable gyozas, Korean BBQ pork bites, garlic and herbs naan, pappadum and a range of Asian chutneys and sauces. Perfect to share 9.95

**PUB FAVOURITES****Hand-Battered Fish (or Scampi) & Chips**

A proper pub classic: golden hand-battered fish with skin-on chips or yellow rice, and mushy or garden peas. (GFA) 17.95  
+ £1 (Scampi version)

**Sausage & Mash**

Cumberland sausages on creamy mashed potatoes with a rich beef-dripping onion gravy and seasonal greens.  
(Ve - V - GFA option) 16.95

**Pie of the Day**

Served with creamy mash, rich onion and beef dripping gravy and seasonal vegetables. (V Option). 15.95

**Traditionally Beef Lasagna**

Slow-cooked beef lasagna with garlic & herb focaccia and a house salad. 17.95

**Flame-Grilled Chicken Thigh & Wild Mushroom Risotto**

Served with garlic & herb focaccia. GFA) 18.95  
(V option available 16.25)

**Flame Grilled Beef Burger**

Topped with tender pulled pork, sweet, sautéed onions and melted burger cheese. 16.95 (Ve - V - GFA option)

**Crispy Chicken Burger**

Golden fried chicken breast with smoky bacon, BBQ sauce and burger cheese. 16.25

**FLAME GRILLS**

All grills come with skin-on fries or yellow rice, sautéed seasonal vegetables, and peppercorn or béarnaise sauce.

**10oz Gammon Steak**

With grilled pineapple rings and a fried egg. 18.95 (GFA)

**The Ultimate Mixed Grill**

4oz Sirloin steak, 5oz Gammon steak, 1 Cumberland sausage, fried egg. 24.95 (GFA)

**8oz Sirloin Steak**

A tender, full-flavoured cut, expertly grilled. 20.95 (GFA)



## CURRIES & ASIAN INFLUENCE

All our curries are served with steamed rice, garlic and herb naan, pappadum and mango chutney.

### Chicken Murgh Makhani

Tender pieces of chicken simmered in a rich, creamy tomato-butter sauce, delicately spiced with aromatic Indian herbs. Smooth, mildly spiced, and indulgently comforting (GFA) 16.95

### Gochujang Korean BBQ Pork Rice Bowl

tender slow cooked pork belly bites marinated with a slightly spiced Korean BBQ glaze served with fluffy rice and salad. (GFA) 17.95

### Sri Lankan Mixed Vegetable Curry

Sri Lankan inspired roasted butternut squash, aubergines and spinach in curried sauce, with an array of spices. (Ve - V - GFA option) 16.75

## KIDS

all at £7.50

### Duo of Sausage & Mash

Two mini sausages with smooth mash, gravy and peas.

### Homemade Chicken Nuggets

Golden, hand-breaded chicken with fries or veggie sticks.

### Pasta Bolognaisse

British beef mince cooked in a rich tomato sauce, crispy garlic bread and cucumber sticks.

### Homemade Fish Fingers

Crispy fish fingers with golden fries and sweetcorn. GFA)

### Margherita Pizza

Cheesy, tomato-topped pizza. (V)

## A SELECTION OF SIDES

all at £3.25

### Homemade Beer Battered Onion Rings

fried to perfection (V)(VE) (GFA)

### Skin on Fries (V)(VE) (GFA)

### Sweet Potato Fries (V)(VE) (GFA)

### Garden Salad

A fresh mix of crisp lettuce, juicy tomatoes, cucumbers, and carrots, topped with French salad dressing. (V)(VE) (GFA)

### Garlic Bread with Cheese

Served warm for a deliciously cheesy, savoury treat. (V) (VE - Without cheese)

### Seasonal Veg

a selection of the freshest seasonal vegetables, lightly sautéed and seasoned with herbs. (V)(VE without butter) (GFA)

## DESSERTS

### Italian Chocolate Fondant

Soft-centred and served warm with vanilla bean ice cream. (V) 8.75

### Homemade Warm Triple Chocolate Brownie

Gooey, rich and served with a scoop of vanilla ice cream. (V) 7.90

### Homemade Sticky Toffee Pudding

A proper pub favourite with warm sponge, toffee sauce and vanilla ice cream or custard. (GFA) (V) 8.25

### Cheesecake of the moment

Chef's daily cheesecake inspiration served with a scoop of strawberry ice cream. 8.50

### Homemade Crumbles of the Day

Warm, comforting and served with vanilla ice cream or custard. (V), (GFA) 8.25

### Crème Brûlée

Silky-smooth custard with a caramelised top and red fruit compote (V, GFA). 8.25

### Selection of Ice Cream or Sorbet

**Ice cream:** vanilla, strawberry or chocolate (V)

**Sorbet:** mango, lemon or raspberry (V, VE, GFA) 7.00

### Cheese Platter

A generous board of Brie, Mature Cheddar, Red Leicester, Wensleydale with Cranberries and Blue Stilton, served with crackers and onion chutney. 9.95

## HOT DRINK

### Decaf tea and Coffee Available

Choose between a selection of:

Black/Green or Herbal teas or a barista style coffee. 3.50 each.