

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

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 Bolognaise

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

Goosey, 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.