



**The Pheasant at Keyston**  
*re-established 2021*

“Nibbles”

Roast cashews and almonds	4	Spicy roast nuts	4
Cheese fritters, cayenne mayonnaise	4	Marinated olives	4
Smoked haddock croquettes, tartare sauce	4		
Parsnip, celery & apple soup, parsnip crisps (vgn)	6		
Grilled goats' cheese, soured beets, rocket, pine nuts, Balsamic (v)	7		
Warm chicken, leek & Stilton mousse; shallot & thyme dressing	8		
Beef carpaccio, rocket & parmesan salad, truffle oil	11		
Smoked salmon, new potato salad, honey mustard sauce	9		
Pan fried king scallops, samphire, orange cream sauce	10		
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Cauliflower cheese “pie”, mashed potato topping, dukkah, broccoli puree, (v)	17		
Porcini mushroom tart, rocket salad, new potatoes, balsamic dressing (vgn)	17		
Beer battered fish ‘n’ chips, mushy peas, lemon, tartare sauce	15		
Poached smoked haddock, buttery mash, green beans, topped with a poached egg, mustard & white wine cream sauce	16		
Baked fillet of brill, Dauphinoise potatoes, tender stem broccoli, locally foraged porcini mushrooms tarragon velouté	26		
Boeuf Bourguignon stuffed suet pudding, crisp potato rôsti, green beans, red wine jus	18		
Roast breast of pheasant, parsnip puree, cavolo Nero, wild mushroom cream sauce	22		
Pan fried calf’s liver & bacon, garlic mashed potato, creamed leeks, balsamic gravy	24		
Roast loin of venison, dinky cottage pie, fondant potato, carrot & swede, blackberry jus	26		
“Steak & chips” pepper corn sauce, mushroom, tomato, watercress Aubrey Allen’s dry aged Aberdeen Angus 9oz Sirloin	27		
“Beef Wellington”, parsnip puree, tender stem broccoli, Borderlaise & Bearnaise sauces	27		

Sides

New potatoes; fat chips; buttered greens; crisp green salad	4
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