



The Pheasant at Keyston
re-established 2021

(This is a sample menu, early February 2022, but will be tweaked as the month progresses)

Roast cashews and almonds 4 Spicy roast nuts 4
Cheese fritters, cayenne mayonnaise (v) 4 Marinated olives 4

Roast tomato soup, basil oil (vgn) 6

Twice baked goats' cheese soufflé, Waldorf salad (contains walnuts),
pea shoots & herb oil (v) 8

Pear, chicory, Yorkshire Blue & walnut salad; sherry vinaigrette (v) 8

Grilled black pudding on mashed potato topped with a poached egg & gravy 7

Pheasant, pistachio & apricot terrine, apple & blackberry chutney, toasted brioche 8

Lamb Koftas, rainbow slaw, mint raita & pea shoots 9

Gravadlax salmon, new potato salad, honey mustard sauce 9

Pan fried king scallops, samphire, orange cream sauce 10

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Shallot & parsnip "tarte tatin" (caramelised puff pastry tart) crisp green salad (vgn) 15

Beer battered fish and chips, crushed minted peas, tartare sauce & lemon 15

Baked fillet of halibut, fennel & saffron mash, roast fennel,
wilted spinach, parsley & walnut oil 26

Wild boar sausages, mashed potato, braised red cabbage, onion gravy 15

Roast pheasant breast, parsnip puree, tarragon & mushroom cream sauce 21

Duck "Cassoulet", confit duck leg, chorizo, beans & red wine sauce,
tender stem broccoli & Dauphinoise potatoes 24

Boeuf Bourguignon stuffed suet pudding, rôsti potato, green beans, red wine jus 19

Roast loin of venison, dinky cottage pie, fondant potato, carrot & swede, blackberry jus 26

"Steak & chips" pepper corn sauce, mushroom, tomato, watercress
28 day dry-aged Aberdeen Angus 9oz Sirloin 27

Sides

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