



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

January 30<sup>th</sup> 2022

Roast tomato soup, basil oil (vgn)

Twice baked goat's cheese souffle; apple & walnut salad, pea shoots & herb oil (v)

Pheasant & partridge terrine, (contains pistachios), apple & blackberry chutney, toasted brioche

Lamb koftes, rainbow slaw, Cumberland sauce

Gravadlax salmon, new potato salad, honey mustard dressing

Black pudding on mashed potatoes topped with a poached egg & gravy

Beef carpaccio, rocket & parmesan salad, balsamic dressing (£5 supplement)

OoO

Wild boar sausages on mashed potato, braised red cabbage & onion gravy

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

Shallot & parsnip tarte tatin (caramelised puff pastry tart), crisp green salad (v)

Roast butternut squash, mustard & apple glaze, mixed seeds crust (vgn)

Roast loin of pork, mustard & herb crust, apple sauce, cider gravy

Roast leg of lamb, rosemary gravy

Roast chicken, wild mushroom gravy

Roast sirloin of beef, horseradish sauce, red wine gravy

(All served with roast potatoes, vegetables & Yorkshire pudding)

OoO

Iced Armagnac parfait, Agen prunes in Earl Grey syrup

Amaretto crème brûlée

White & dark chocolate pave, vanilla Anglaise dark chocolate crumb

Baked lemon cheesecake, raspberry sorbet

William pear poached in mulled wine with vanilla ice cream (vgn)

Ginger sponge pudding, butterscotch sauce, vanilla ice cream

Warm pear & almond tart, honey-comb ice cream

Lincolnshire Poacher, Somerset Brie & Yorkshire Blue; fruit chutney and biscuits

29 for three courses