



The Pheasant at Keyston

re-established 2021

Roast cashews and almonds	4	Spicy roast nuts	4	Marinated olives	4
Cheese fritters, cayenne mayonnaise (v)		4	Pint of beer crisps		4
Courgette & rosemary soup, herb oil & feta cheese (gf, v)					7
Chicken liver parfait, red onion marmalade, toasted brioche					9
Grilled goats' cheese, beetroot, peach & rocket salad, balsamic & pine kernels (gf)					9
Home-made black pudding on mashed potato, topped with a poached egg & gravy					9
Prosciutto, bocconcini, rocket, olives & pine kernel salad (gf)					9
Deep fried breaded brie, cranberry sauce					8
Baked pot of smoked haddock, spinach, potato & egg topped with saffron cream sauce & cheddar cheese (gf)					10
Grilled chicken skewers, coriander, ginger & garlic marinade, rainbow slaw (gf)					9
Warm smoked salmon fillet, spiced red onion chutney, cool yoghurt & chive dressing (gf)					11
OoO					
Courgette spiral puff pastry tart, green salad & new potatoes					17
Broad bean, pea & mint risotto, rocket, olive oil (gf)					18
Beer battered fish and chips, crushed minted peas, lemon & tartare sauce (gf)					17
Pan fried sea bass fillet, new potatoes, green vegetables, sauce Viergé (extra virgin oil, coriander seeds, tomatoes, capers, lemon & tarragon) (gf)					25
Seared tuna loin on Niçoise salad (new potato, green beans, tomato, olives, boiled egg & anchovies, light garlic dressing) (gf)					24
Wild boar sausages, mashed potatoes, braised red cabbage, onion gravy					16
Chicken Caesar salad, crisp bacon, soft egg, anchovies, croutons & parmesan					19
Roast lamb cutlets (served pink) Dijon mustard & parsley crust, braised shoulder of lamb, Dauphinoise potatoes, ratatouille, buttered greens, rosemary red wine jus (gf)					25
"Steak & chips" pepper corn sauce, mushroom, tomato, watercress					
28 day dry-aged Aberdeen Angus 9oz Sirloin Steak (gf)					29

Sides

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