



## TAPAS & PAELLA EVENING IN THE PHEASANT GARDEN

Friday 5<sup>th</sup> July 2024, from 7pm

Join us in the garden on Friday 5<sup>th</sup> July for a relaxed evening of traditional tapas and delicious paella cooked over fire in the traditional 'paellera' by our talented kitchen team, with homemade Spanish Buñuelos to finish.

The evening will begin with a chilled glass of Cava and there will be recommended Spanish wine available to buy (by the glass or bottle) throughout the evening. George's signature Sangria will also be available at the bar.

£45 per person; we will call to confirm your booking and take payment 2 weeks prior to the event.

To book a ticket; **Email;** [enquiries@thepheasantkeyston.co.uk](mailto:enquiries@thepheasantkeyston.co.uk) or **Call;** 01832 710303

## LIVE MUSIC AT THE PHEASANT

On selected Friday evenings throughout the summer months The Pheasant will be hosting a variety of live music acts who will be bringing the summer vibes to Keyston.

We have the brilliant Charlie & Rehanna kicking things off at the end of May and we hope to see you there. Head over to their Instagram page to check them out: [@charlieandrehanna](#)

There will be special drink deals available and will be serving our full menu until 9pm so you won't go hungry. You do not need to book and are welcome to just turn up, the garden tables will be available on a first come first served basis.

See you in the garden from 7pm!

### **Dates For Your Diary:**

*Friday 3<sup>rd</sup> May: Charlie & Rehanna*

*Friday 2<sup>nd</sup> June: The Decanters*

*Friday 9<sup>th</sup> August: Charlie & Rehanna*

*Friday 30<sup>th</sup> August: Rendition Duo with Carla Gray*

*Friday 6<sup>th</sup> September: Graham Buxton*

## JOIN OUR TEAM

We are always interested in hearing from enthusiastic, positive, and hard-working individuals who have a passion for the hospitality industry.

The team at The Pheasant, both front and back of house, are committed to providing excellent, well-presented food and warm, welcoming, attentive service which we are immensely proud of.

We offer competitive rates of pay, excellent benefits and most importantly an enjoyable and fun working environment.

If you would like to learn more about what it's like to work at The Pheasant, or to apply for one of our open positions, please get in touch with Stevie, our General Manager, via email: [enquiries@thepheasantkeyston.co.uk](mailto:enquiries@thepheasantkeyston.co.uk)

# RESCHEDULED: PORTUGUESE WINE DINNER WITH RUI SANTIL

Wednesday 10<sup>th</sup> July 2024, 6.45pm

"Explore Portugal's rich wine culture with Rui Santil, a seasoned IWC wine judge, and passionate ambassador for Portuguese wines. Originally from Portugal, Rui brings over 8 years of experience in the UK wine industry. Currently completing his WSET Diploma, Rui's expertise offers unique insight, from the sunny Alentejo to the majestic Douro Valley, Portugal offers a tapestry of flavours waiting to be discovered. Join Rui to uncover Portugal's passion for viticulture and sensational wines."

We will taste the wines in pairs, each matched with beautiful dishes created by our Head Chef, Thomas Whincup. We anticipate that this event will sell out quickly so please book your place promptly to avoid disappointment.

*Canapés - Chorizo & morcilla croquette; Grilled padrón pepper with togarashi mayo; Salt cod fritters with lime mayonnaise*

*Portuguese seafood rice with piri piri tiger prawns and saffron aioli*

*Slow-braised oxtail with butterbean nduja purée, chorizo migas, swiss chard and tomato & chili salsa*

*Toucinho do Céu (Portuguese almond tart) with port-poached pears & spiced pear sorbet*

£60 per person

To book a table; **Email; [enquiries@thepheasantkeyston.co.uk](mailto:enquiries@thepheasantkeyston.co.uk) Call; 01832 710303**

## THE PHEASANT – 'SPECIALS'

We are excited to announce that starting in early June, our talented kitchen team will be offering new and exciting 'special' dishes which will aim to showcase the very best produce our suppliers have to offer.

Head Chef Thomas Whincup has his team are keen to keep the 'specials' as seasonal as possible and therefore the dishes will likely change on a weekly basis depending on availability. These 'special' dishes will be advertised on our blackboards and will be available at both lunch and dinner. They can be enjoyed inside the pub restaurant as well as outside in our beautiful country garden – when the weather permits!

## SUNDAY LUNCH AT THE PHEASANT

On Sundays we offer a set price menu with plenty of choice. Roast sirloin of beef with horseradish, Roast loin of pork with crackling & apple sauce or Roast leg of lamb with mint salsa – all roasts are served with a homemade Yorkshire pudding and plenty of gravy.

Bookings taken 12-4pm, 2 courses £27.50, 3 courses £32.50

To book a table; **Email; [enquiries@thepheasantkeyston.co.uk](mailto:enquiries@thepheasantkeyston.co.uk) Call; 01832 710303**

**Online; [www.thepheasantkeyston.co.uk](http://www.thepheasantkeyston.co.uk)**

*For bookings of 6 or more guests please call or email*