



PIE & PINT NIGHT AT THE PHEASANT

EVERY MONDAY 5-9pm

Autumn is upon us and therefore the fire is roaring, and Head Chef Thomas Whincup is whipping up his famous puff pastry pies. On Monday evenings we will be offering our wonderful homemade pies as part of a special deal.

Choose from a selection of at least 3 homemade pies, alongside a choice of potato, side and sauce. We will also have some delicious puddings on offer to finish.

Pint of draught lager or ale OR a glass of white or red wine.

£20 per person; bookings taken 5pm-9pm

To book a table; **Email; enquiries@thepheasantkeyston.co.uk Call; 01832 710303**
Online; www.thepheasantkeyston.co.uk

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

END OF SEASON GAME DINNERS AT THE PHEASANT

Thursday 9th January & Thursday 30th January 2025

A selection of game canapés will kick off the evening, followed by a special four-course menu created by our Head Chef, Tom Whincup. We will showcase some of the most fabulous game that's available - specially selected by our local suppliers to round off the UK game season.

Canapés; Pheasant croquette with beetroot ketchup; Rabbit wonton with homemade sweet chilli sauce; Chargrilled venison haunch kofte with plum chutney

Roasted quail breast and leg with spiced pear puree, heritage beetroot, buttered kale & crispy prosciutto

Braised local rabbit tortellini with wild mushroom and vegetable broth and aged parmesan crisp

Char-grilled venison loin with celeriac and thyme puree, truffled potato gratin, crispy cavolo and juniper & redcurrant jus

Steamed stem ginger and lime pudding with dark & stormy sorbet and honeycomb tuille

£55 per person, bookings taken 6pm-9pm

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Online; www.thepheasantkeyston.co.uk

When making a reservation online, please mention 'GAME DINNER' in the notes section.

VALENTINE'S DINNER AT THE PHEASANT

Saturday 14th February

Join us to celebrate Valentine's Day and enjoy a wonderful 4 course menu put together by our Head Chef, Tom Whincup. We will have recommended wines available to accompany each course, priced individually or as a flight.

Buffalo king prawn with blue cheese sauce; Caccio e pepe arancini; Venison Tartare on rice crackers

*Langoustine ravioli with sundried tomato romesco and preserved lemon
Chicken liver parfait with port reduction, pickled pear and toasted sourdough*

*Aged beef fillet wellington with roasted beetroot, garlic & truffle croquette, lovage oil & red wine jus
Pan roasted hake with Jerusalem artichoke purée, potato rosti artichoke crisps and thyme pesto*

*Tonka bean pannacotta with caramelised pears and basil ice cream
Chocolate fondant with chocolate soil and miso caramel ice cream*

Coffee with Petit four

£55 per person, bookings taken 5-9pm

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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

FLAVOURS OF ASIA TASTING DINNER

Thursday 20TH February 2024

Asian cuisine is considered as being one of the most diverse and encompasses a wide range of culinary traditions from various regions of Asia, join us for an evening of incredible food, packed full of character and flavour.

Our Head Chef, Thomas Whincup, loves Asian food and his enthusiasm & passion for tat cuisine shines through. He has created a special menu showcasing some wonderful dishes that highlight the bold and complex flavours used in Asian cooking.

An Asian inspired cocktail will be followed by 6 incredible courses, this one is not too be missed. We will have recommended wines available to accompany each course, priced individually or as a flight.

*Grilled teriyaki chicken skewers with spring onion; Cauliflower wing satay with peanut sauce
Furikake spiced popcorn; Prawn & lemongrass sesame toast with sweet chilli glaze*

Yakitori monkfish skewers with crispy lotus root, samphire and pak choi

Char sui ramen with soy cured quails' egg and crispy noodles

Bulgogi braised beef short rib, with japchae noodles and sesame beansprouts

Lychee and yuzu sorbet with Japanese sake

Pandan and coconut ice cream sandwich with lime leaf Chantilly cream

£65 per person, bookings taken 6-9pm

To book a table; **Email; enquiries@thepheasantkeyston.co.uk Call; 01832 710303**

Online; www.thepheasantkeyston.co.uk

When making a reservation online, please mention 'ASIAN DINNER' in the notes section.

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 are served with a homemade Yorkshire pudding and plenty of gravy.

Bookings taken 12-4pm, 2 courses £29.50, 3 courses £35

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