



Sunday Lunch Menu

12-4pm

Smoked Maple Old Fashioned £10.95 Spiced Pear Daiquiri £9.95 Basil & Cucumber Collins £9.95
Charles Heidsieck Brut Réserve, Champagne £12.50 Rathfinny Sparkling Rosé, Sussex £10.50
Filtered still or sparkling water is free of charge

Sourdough bread with extra virgin olive oil or salted butter £2.95 Chicken & pesto croquettes with rocket aioli £6.95
Roasted butternut squash hummus with pomegranate and pumpkins seeds £6.95 Mini chorizo sausages £6.95

2 Courses £29.50 or 3 courses £35

Gin cured salmon gravadlax with pickled cucumber and orange syrup
Roasted parsnip and apple soup with parsnip crisp, parsley oil and sourdough bread
Pan-fried Argentinian prawns with garlic and chilli butter and braised gem lettuce
Pigeon breast with beetroot puree, king oyster mushroom and toasted hazelnuts
Pork and morcilla terrine with homemade pickles, plum chutney and toasted sourdough
Bang-bang cauliflower with red cabbage and pomegranate slaw and coriander chutney

Pan-fried fillet of hake with langoustine velouté, crushed new potatoes, samphire and pickled fennel
Battered haddock with triple cooked chunky chips, crushed minted peas & tartar sauce
Salt baked celeriac with garlic roasted potatoes, savoy cabbage and mushroom gravy
Roasted cauliflower with cauliflower leaf & basil pesto, burnt cauliflower purée & cashew nut dukkah
Roast sirloin of beef with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy and horseradish sauce
Roast loin of pork with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, crackling and apple sauce
Roast leg of lamb with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy and mint salsa (£3.00 supplement)

Add: Cauliflower cheese £4.95

Sticky toffee pudding with toffee sauce and vanilla ice cream
Chocolate truffle cake with crème fraiche sorbet and pistachio soil
Baked apples with honeycomb and cinnamon ice cream
Pear and brown butter tart with whipped mascarpone and spiced pear sorbet
Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)
Two cheeses from Rennet & Rind, Cheesemonger and Affineur of Cambridge
Served with crackers, membrillo, celery and grapes
Three scoops of homemade ice cream or sorbet
Ice cream: vanilla; caramel; cinnamon
Sorbet: Apple; spiced pear; crème fraiche

**Please make us aware of any allergies or dietary requirements; dish descriptions do not include all ingredients
Don't forget to tag us in your photos! Instagram: @thepheasantkeyston Facebook: The Pheasant at Keyston**