



## **MOTHERS DAY AT THE PHEASANT**

Sunday 30<sup>th</sup> March, Booking taken 12-6pm

Tables are selling quickly so be sure to get booked in to celebrate the special lady in your life, we will be offering our usual Sunday lunch menu with an extended service time, taking bookings until 6pm.

The pub will be open for drinks until 8pm – give Mum the day 'off' she deserves!

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.

**2 courses £29.50, 3 courses £35**

## **THE PHEASANT QUIZ NIGHT**

Thursday 3<sup>rd</sup> April, 6.30pm arrival

Join us at The Pheasant for our very first quiz night, maximum of 6 people per team. The ticket price includes a glass of fizz or a beer on arrival and a bowl of homemade chilli or beef stew with warm crusty bread, plus chocolate brownies to finish. And, of course, entry to The Pheasant quiz night, hosted by our very own Stephen Norman.

Winner – £100 Dinner Voucher plus Keyston bragging rights!

Second Place – Bottle of Rathfinny Sussex Sparkling Fizz!

**£20 per person – you must book your place in advance!**

## **EASTER WEEKEND AT THE PHEASANT**

Friday 18<sup>th</sup> – Monday 21<sup>st</sup> April

Friday 18<sup>th</sup> April & Saturday 19<sup>th</sup> April – Usual opening hours and booking times, we will have a lots of fish specials on offer to kick off the Easter weekend.

Sunday 20<sup>th</sup> April – We will be open as usual for lunch with bookings taken 12-4pm, the ALC menu will then be available 6-9PM, and the pub will be open all day for drinks.

Monday 21<sup>st</sup> April – Open for lunch with extended service times, bookings taken 12-4pm and the pub will be open for drinks until 6pm.

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)

## RUSTIC ITALIAN TASTING MENU

Thursday 24<sup>th</sup> April, booking taking 6-9pm

Following the success of last year's event, The Rustic Italian tasting menu is returning in April. Join us for an evening of 5 incredible dishes from around the country with a classic Italian cocktail to kick things off – you will not want to miss this one!

*Farinata with pickled peppers; Nduja and fennel croquettes; marinated anchovy crostini  
Whipped ricotta with marinated figs, grilled artichokes and Lardo  
Confit duck leg ravioli with pickled walnut purée, cavolo nero and pancetta  
Barolo braised beef cheek, crispy pecorino polenta, pickled shallot and Calabrian pesto  
Salted caramel and amaretto tiramisù*

We will recommend a wine (or two) to go with each course, these will be available by the glass or as a flight.

**£65 per person**

## THE PHEASANT PHEAST RETURNS – SUPPER & WINE

Thursday 22<sup>nd</sup> May, 6.30pm arrival

We will be hosting another magni-pheasant evening of both food and wine to celebrate all things food and drink at The Pheasant. The 'Pheast' will be in the style of a traditional harvest dinner where the focus is on rustic style sharing dishes on long tables – a chance to celebrate with old friends and new.

A four-course menu with table wine to accompany the 'Pheast' will be included in the ticket price, all other drinks are available from the bar & can be purchased on the night.

*Sun-dried tomato and kalamata olive focaccia; Curry lead hummus with spiced fried chickpeas; Red onion and potato bhaji with tamarind chutney  
Cornfed chicken chasseur with confit potato pave, braised Roscoff onions and charred baby leeks  
Strawberry and vanilla pickled cherry pavlova with elderflower and honey  
Cheese board from Rennet & Rind, Cheesemonger and Affineur of Cambridge  
Served with crackers, membrillo, celery and grapes*

**£55 per person**

## PIE & PINT NIGHT AT THE PHEASANT

EVERY MONDAY 5-9pm

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**