

Sunday Lunch Menu



12-4pm

Rhubarb Paloma £9.95 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

NIBBLES

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

STARTER

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

Korean fried chicken wings with pickled carrots, mooli and kimchi mayonnaise

Brown sugar cured Iberico pigs' cheek with nuduja and butterbean purée and pickled Romano peppers

Bang-bang cauliflower with red cabbage and pomegranate slaw and coriander chutney

MAIN

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

PUDDING

Sticky toffee pudding with toffee sauce and vanilla ice cream

Poached forced rhubarb pavlova with rhubarb sorbet and toasted almonds

Baked apples with honeycomb and cinnamon ice cream

Lemon verbena panna cotta with macerated blood orange

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; Blood Orange; Rhubarb

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