



Sunday Lunch Menu

12-4pm

Strawberry & Basil Mojito £9.95 French Sour £9.95 Cucumber Hugo £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 Jamon croquettes with wild garlic aioli £6.95

Smoked pepper muhamara with toasted sourdough £6.95 Mini chorizo sausages £6.95

2 Courses £29.50 or 3 courses £35

STARTER

Grilled fillet of mackerel with semi-dried tomato & pesto tart and seaweed oil

Green goddess gazpacho with buttermilk and lovage oil

Pan-fried Argentinian prawns with garlic and chilli butter and braised gem lettuce

Pan-fried Norfolk asparagus with ricotta gnudi and asparagus pesto

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

Bang-bang cauliflower with smashed cucumber salad and pickled shallots

MAIN

Pan-fried fillet of gurnard with Pernod cream, Parisienne potatoes, tenderstem broccoli and caper salsa

Battered haddock with triple cooked chunky chips, crushed minted peas & tartar sauce

Roasted spring cabbage with miso squash purée garlic roasted potatoes and roasted root vegetables

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

Steamed chocolate pudding with crème fraîche sorbet and pickled cherries

Raspberry and Chambord cheesecake with apricot and orange sorbet

Strawberry and pink pepper millefeuille with strawberry and basil ripple ice cream

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; strawberry & basil ripple Sorbet: crème fraîche; apricot & 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