



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: stephen@thepheasantkeyston.co.uk

THE PHEASANT QUIZ NIGHT

Thursday 5th June, 6.30pm arrival

Join us at The Pheasant for our next 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 Sparkling

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

LATE MAY BANK HOLIDAY

Sunday 25th – Monday 26th May

Sunday 25th – We will be open as usual for lunch with bookings taken 12-4pm, then in the evening the à la carte menu will be available from 6-9pm. The pub will be open all day for drinks until 11pm.

Sunday 26th May – We will be open for lunch, with bookings taken 12-4pm. The pub will be open until 6pm for drinks.

Email; enquiries@thepheasantkeyston.co.uk Call; 01832 710303

Online; www.thepheasantkeyston.co.uk

FISH NIGHT AT THE PHEASANT

Thursday 26th June 2025

Join us for an evening dedicated entirely to fish, our talented kitchen team have put together an incredible menu which showcases some of the best fish and seafood our suppliers have to offer. The menu will be made up of 5 delicious courses, the evening will fill up so book quickly to avoid disappointment. We will recommend a wine (or two) to go with each course, these will be available by the glass or as a flight.

Piri-piri char-grilled king prawn; Smoked salmon & crème cheese rilette; Salt cod Croquette with rocket aioli

Chinese crab and lemongrass spring roll with Asian slaw and teriyaki glaze

Tuna carpaccio with avocado mouse, sesame crackers and pickled chillies

Pan-fried fillet of red mullet with garlic & fennel butter, potato nest and braised baby vegetables

Steamed lime curd sponge pudding with dark and stormy sorbet and pickled cherries

£65 per person; bookings taken 6pm-9pm

Add; *Carlingford rock oysters with jalapeño mignonette £5 each; 4 for £17.50*

THE PHEASANT PHEAST RETURNS – SUPPER & WINE

Thursday 25th September, 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 friends old 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

EVENTS AT THE ELM, ABBOTS RIPTON

We run a variety of events and themed evenings at our sister pub, The Elm at Abbots Ripton. Do come and join us for one of our upcoming events, we always welcome a friendly face and there will be plenty happening throughout the year. Please speak to a member to the management team for more information or take a look at the website.

To book a place for any of the events please get in touch with the team directly.

THE ELM QUIZ NIGHT IN SUPPOT OF HUNTINGDONSHIRE COMMUNITY CANCER NETWORK Thursday 12th June, 6.30pm arrival

Join us at The Elm 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 chicken tikka masala with rice, or Lamb kofta kebabs with flatbread, plus chocolate brownies to finish. And, of course, entry to The Elm's quiz night - hosted by Black Cat Radio breakfast show presenter Ste Greenall.

Winner – £100 Voucher plus the bragging rights
Second Place – Bottle of Rathfinny Sussex Sparkling

£20 per person – you must book your place in advance!
We will donate 10% of all ticket sales to support the brilliant charity and the work that they do.

To book a table; Email; enquiries@theelmabbotsripton.co.uk Call; 01487 773585
Online; www.theelmabbotsripton.co.uk

CALLING ALL VINYL LOVERS TO THE ELM, ABBOTS RIPTON

Thursday 26th June, from 7pm in the Bar!

Who knew that vinyl records would make such a comeback? Following the success of our first event, we are thrilled to announce that we will be meeting again in June.

Up and down the country, like-minded people are getting together regularly to share stories and the love of music to go with them.

We hope to meet every month for the chance to sample some classic (and new) vinyl music for all genres – rock, pop, jazz, classical...

We invite you to bring in one or two of your favourite vinyl records... or just come along and listen in!

The evening will be hosted by Black Cat Radio breakfast show presenter Ste Greenall.

ENTRY IS FREE OF CHARGE, WE HOPE TO SEE YOU THERE!