

Sunday Lunch Menu

12-4pm

2 courses £29.50 | 3 courses £35

House Negroni £8 | House Sour £8

Charles Heidsieck Brut Réserve, Champagne £12.50

Rathfinny Sparkling Rosé, Sussex £10.50



STARTERS

Spinach and ricotta arancini, garlic aioli, rocket salad

Pan-fried king prawns, garlic and chilli butter, braised gem lettuce

Smoked salmon and cream cheese rilette, pickled cucumber, dill oil

Korean fried chicken, spring onion aioli, pickled red onion, sesame

Roasted tomato, red pepper and almond soup, parmesan straw

Burrata, honey-roast squash, pumpkin seeds, pesto

MAINS

Butter-poached coley, fennel purée, wilted spinach, chorizo pangrattato

Battered fish, triple-cooked chunky chips, crushed minted peas, tartar sauce

Roasted cauliflower, fried leaves, cashew satay sauce, pickled chilli, crispy rice noodles

Roast sirloin of beef, garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy, horseradish sauce

Roast loin of pork, garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, crackling, apple sauce

Roast leg of lamb, garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy, mint salsa (£3.00 supplement)

Add: Cauliflower cheese £4.95

DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice cream

Chocolate marquise, espresso ice cream, plum compote

Cardamom and plum upside-down cake, damson and cassis sorbet

Pistachio and blackberry 'Choux au Craquelin', pickled blackberry 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 & grapes

Three scoops of homemade ice cream or sorbet

Ice cream; Vanilla; Caramel; Espresso

Sorbet: Damson & Cassis; Crème Fraîche; Pickled Blackberry

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients.

A discretionary 10% service charge will be added to your bill, all of which is shared amongst the team.

Don't forget to tag us in your photos on social media! Instagram: @thepheasantkeyston Facebook: The Pheasant at Keyston