

Sunday Lunch Menu

12-4pm

2 courses £31.50 | 3 courses £37

House Negroni £8 | House Sour £8

Charles Heidsieck Brut Réserve, Champagne £12.50

Rathfinny Sparkling Rosé, Sussex £10.50



STARTERS

Wild mushroom & comte croquette, garlic aioli, rocket

Pan-seared cod cheeks, celeriac purée, pancetta & pickled apple

Beetroot-cured salmon, horseradish crème fraîche, dill oil, pickled lemon

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

Parsnip & pear soup, parsnip crisps, cumin seeds, curry leaf oil

Venison & cranberry terrine, red onion & port chutney, pickles, sourdough

MAINS

Pan-roasted pollock, fennel purée, Parisienne potatoes, tenderstem, pickled fennel

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

Squash & red pepper wellington, cavolo nero, beetroot purée, new potatoes

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

Crown of turkey, garlic roasted potatoes, savoy cabbage, roasted carrots, parsnips & sprouts, pigs in blanket and stuffing with cranberry & orange 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

Black forest trifle, black cherry sorbet, shaved chocolate

Apple crumble cake, miso caramel sauce, cinnamon ice cream

Yoghurt pannacotta, grapefruit madeleines, green apple 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; Cinnamon

Sorbet: Green Apple; Crème Fraîche; Black Cherry

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 final 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