

# 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

Goats cheese & squash arancini, rocket aioli, rocket salad

Pan-seared cod cheeks, walnut romesco, samphire, walnut dukkah

Buffalo fried king prawns, ranch dressing, crudités

Fried jerk chicken wings, plantain, mango & jalapeno salsa

Mushroom & tarragon soup, fried grey oyster, crème fraîche

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

## MAINS

Pan-roasted sea bass, parmentier potatoes, broccoli purée, tenderstem, salsify crisp

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

Roasted beetroot pithivier, burnt onion purée, lambs lettuce, beetroot crisp

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, apple sauce and crackling

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

Passionfruit posset, passionfruit & basil sorbet, shortbread biscuit

Apple crumble cake, miso caramel sauce, cinnamon ice cream

Brown sugar roasted pear, lime syrup, green apple sortbet

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; Passionfruit & Basil

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