

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

Sundried tomato & Calabrian chilli arancini, pesto crème fraîche

Confit duck leg, rhubarb hoisin, pickled cucumber salad

Tuna carpaccio, yuzu & tamari dressing, sesame crackers

Grilled mackerel bruschetta, smoked mackerel pâté, basil & caper salsa

Pan-fried English asparagus, ajo blanco, stracciatella, toasted Marcona almonds

Broccoli & confit garlic soup, sunflower seed furikake, house focaccia

MAINS

Served with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding & gravy

Roast sirloin of beef, horseradish sauce

Roast loin of pork, apple sauce, crackling

Roast leg of lamb, mint salsa | £3.00 supplement

Roast celeriac steak, vegetarian gravy

Pan-seared stone bass, potato & chive dumplings, mussels, confit leeks, bacon & cider sauce

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

Pea & ricotta stuffed courgette flower, courgette & basil purée, crushed new potatoes

Add: Cauliflower cheese £4.95

DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice cream

Rhubarb & custard cheesecake, rhubarb sorbet, ginger crumb

Jaffa cake delice, Cointreau syrup, chocolate ice cream

Lemon & poppy seed cake, yoghurt tuile, lime sorbet, coconut yoghurt

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; Chocolate

Sorbet: Mascarpone; Rhubarb; Lime

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