

Sunday Lunch Menu

12-4pm

2 courses £34.50 | 3 courses £40



House Negroni £8 | House Sour £8

Charles Heidsieck Brut Réserve, Champagne £13

Rathfinny Sparkling Rosé, Sussex £11.50

STARTERS

Sundried tomato & Calabrian chilli arancini, pesto crème fraîche

Pressed lamb belly skewer, mint chermoula, sumac onions

Scottish smoked salmon, dill oil, pickled radish, focaccia crostini

Steamed cockles, samphire, lime, vanilla butter

Char-grilled peaches, salted fennel & prosciutto salad, pickled watermelon

Thai green pea gazpacho, lemongrass oil

MAINS

Served with garlic roasted potatoes, savoy cabbage, roast 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

Fillet of sea trout, sweetcorn succotash, summer squash purée, tenderstem broccoli

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

Char-grilled courgettes, roasted new potatoes, braised fennel, courgette & basil purée

Add: Cauliflower cheese £4.95

DESSERTS

Sticky toffee pudding, toffee sauce & vanilla ice cream

Strawberry and yuzu sake Saverin, strawberry ice cream, jus de fraise

Brown sugar, chocolate and espresso tart, yoghurt sorbet, chocolate soil

Port-roasted plums, hazelnut crumb, honeycomb, plum and blackcurrant 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; Honeycomb; Strawberry

Sorbet: Plum and cassis; Greek yoghurt; 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