

Gluten Free Menu

Nibbles

Pork crackling, bramley apple sauce £3.00

Pork chipolatas, glazed in honey £4.25

Mixed marinated Kalamata olives (v) £4.50

Sandwiches served on gluten free bread (available 12pm - 6pm)

Grilled 4oz ribeye steak sandwich, caramelised onion, watercress and English mustard £8.00

Honey baked ham, heirloom tomato, black bomber cheese and iceberg lettuce £6.95

Prawn Marie-rose and smoked salmon, gem lettuce and sunblushed tomato £7.95

Warm brie, red pepper and onion jam, rocket leaves and pesto (v) £6.95

Smoked streaky bacon, lettuce and tomato with mayonnaise £6.95

Chargrilled chicken breast, smoked Applewood cheddar and BBQ sauce £7.00

Free range egg mayonnaise, paprika, watercress, cucumber and spring onion (v) £6.75

Salads

Caesar salad, gem lettuce, anchovies, bacon and gluten free croutons £9.95 *With garlic & lemon chicken* £12.50

Muncaster crab, lime and cayenne mayonnaise, parmesan crisps, pink grapefruit, shredded iceberg lettuce and avocado £12.95

Caprese, heirloom tomatoes, chilli marinated mozzarella, basil puree, mizuna leaf and LeBlanc olive oil (v) £11.25

Gravaldax, warm cured salmon supreme, Kalamata olive, chopped egg, cured tomato, spring onion radish, anchovies and gem lettuce £12.95

Starters

Chef's homemade soup of the day, gluten free bread and butter £5.50

Loch Duart smoked salmon, dill crème fraîche, lemon, caviar and beetroot ketchup £7.50

Tiger prawn pil pil, coriander, garlic and chilli with toasted gluten free bread £7.95

Chicken liver pâté, red onion jam and toasted gluten free bread £6.95

Summer pea risotto, chestnut mushrooms, Nannykin's goat's curd and white truffle oil (v) £6.95 / £11.50

Terrine of confit duck, pistachio, orange and Cumbrian air dried ham served with apricot jam and toasted gluten free bread £7.50

Seared black pearl scallops, tomato and strawberry, balsamic syrup, basil and parmesan £8.25

Carpaccio of heritage beetroots, whipped goat's cheese and grilled white asparagus (v) £7.25

Slow cooked pork belly, chorizo, sweetcorn, watercress and apple £7.95

Opening hours

Daily from 11.00am to 11.00pm

Food served: Mon-Thu, 12noon-9.30pm, Fri-Sat, 12noon-10pm, Sunday 12noon-9.00pm



THE PHEASANT INN

Mains

Fillet of Welsh Valley lamb, sage and onion stuffed lamb breast, baby turnips, leeks and carrots, parmentier potatoes and mint jus **£17.95**

Pan fried lemon sole, buttered Cheshire new potatoes, crispy cockles, caper beurre noisette, sweetened lemon and fine herbs **£15.00**

Goosnargh duck breast, polenta chips, cherries, pak choi, cured fennel and cherry jus **£15.50**

Almond and thyme roasted chicken breast, parisienne potatoes, red onion dressing, baby spinach leaves, parmesan and pancetta **£14.50**

Baked fillet of hake, horseradish mash, pea puree, leeks, dill and shrimps **£15.95**

Roasted pork tenderloin, braised pork cheek, creamed potato, rhubarb, creamed cabbage and a fried hen's egg **£16.95**

Supreme of sea trout, French peas, warm piccalilli, crisp Cumbrian ham and saffron cocotte potatoes **£15.95**

The Pheasant Inn steak burger, served on a gluten free bun, chunky chips, with your choice of - cheddar cheese; streaky smoked bacon; bbq pulled pork; red onion jam; mushroom or fried hen's egg **£12.95**
(1 topping included, additional toppings £1.50 each)

28 day aged ribeye steak, roasted mushroom, cured tomato, charred pepper and chunky chips **£23.50**

Five bean chilli, wild rice, sour cream and cheddar cheese (v) **£11.50**

Samy's butter chicken curry, poppadum, scented pilaf rice and chutney **£12.95**

Sides

Chunky chips £3.50

Savoy cabbage and bacon £3.50

Creamed mash potato £3.50

House salad dressed with lemon dressing £3.50

Tenderstem broccoli £3.95

Chantenay carrots and chives £3.50

Red Wine / Peppercorn / Blue Cheese sauce £2.25

Desserts

Buttermilk pannacotta, pineapple, lime and mint salsa, honeycomb pieces **£6.25**

The Pheasant Inn sundae; honeycomb ice cream, salted caramel sauce, honeycomb pieces, vanilla Chantilly cream and cherry pastille **£6.25**

Rhubarb and vanilla cheesecake, rhubarb jelly and salted caramel ice cream

Cheshire Farm ice cream, choose from; violet, salted caramel, vanilla, honeycomb, dark chocolate, strawberries and cream or blackcurrant and liquorice

Cheshire Farm sorbets, choose from; mango and ginger, lemon or blackcurrant
(3 scoops £5.25 or 2 scoops £3.50)

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www.thepheasantinn.co.uk



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