



# THE PHEASANT INN



Monday, 14 May 2012

All our food is freshly prepared and cooked to order. We source the very best local and free range produce wherever possible

**Food orders, please place at the bar** or when available catch a passing member of the team. Our **specials board** is situated by the front door or ask a member of staff. For outside tables, please note your table number and if possible present a credit card at the bar when placing your order or pay cash for each purchase. Please enjoy our relaxed pub atmosphere and informal service.

## Nibbles

<b>Mixed artisan breads</b> with garlic aioli and olive tapenade	£3.50
Marinated Aegean and Kalamata <b>olives</b>	£2.95
<b>Garlic ciabatta bread</b>	£2.75
<b>Garlic ciabatta bread</b> with melted cheddar cheese	£3.25
Selection of <b>chipolata sausages</b> (pork & leek, blackpudding & Cumberland) with a honey & Dijon mustard mayonnaise	£3.75
<b>Cauliflower fritters</b> with chilli and garlic dip	£3.95

## Starters

Homemade <b>Tuscan bean soup with chorizo</b> , served with bloomer bread	£4.25
<b>'Pil Pil' King prawns</b> , infused with garlic, chilli and coriander served with garlic ciabatta	£6.25
Hand picked <b>crab &amp; prawn cocktail</b> with bloody marie sauce avocado, cherry tomato and toasted bread shards	£5.95
Salad of <b>air dried ham, black figs, and feta cheese</b> , with truffle honey	£6.25
Simply grilled wye valley <b>asparagus</b> with hollandaise sauce	£5.95
Pressing of <b>ham hock with Cheshire cheese</b> , toasted brioche and tomato olive dressing	£5.95
Warm crotin of <b>goats cheese</b> with plum & apple chutney, ciabatta croute and olive dressing	£5.25

## Deli Boards

<b>Cheese board</b> - Blacksticks blue, White Cheshire, Colliers' Welsh cheddar and Kidderton ash with celery grapes and apple
<b>Charcuterie board</b> - proscuitto ham, chicken liver pate, ham hock terrine, pork pie, half a scotch egg
<b>Mixed board</b> - chicken liver pate, roll mop herring, Colliers' Welsh cheddar, pork pie, half a scotch egg
<b>Fish board</b> - Smoked salmon, pickled roll mop herring, trout, and a mini fishcake
<b>£9.95 per board.</b> All served with rustic bread and house chutney

## Sandwiches

Served from **12 until 6pm**

Open sandwich of <b>smoked salmon and Atlantic sea water prawns</b> with Marie Rose on walnut bread.	£6.75
<b>Hot beef sandwich</b> on toasted ciabatta with caramelised onions and Dijon mustard	£6.75
<b>Warm mozzarella and tomato</b> on toasted pesto ciabatta	£5.50
<b>Bacon, brie &amp; cranberry</b> sauce on toasted ciabatta	£6.50
Warm <b>tuna and melted cheese</b> on toasted ciabatta	£6.00
<b>Duck wrap</b> with hoisin sauce, cucumber and spring onions	£6.15
<b>Fish finger bap</b> with lemon mayonnaise	£6.15
<b>Cumberland sausage bap</b> , with onion rings	£5.50

## Hot Drinks

coffee supplied by 

Freshly ground filter coffee or espresso	£2.00
Latte, cappuccino, macchiato, mocha	£2.50
Teas—English breakfast, Earl Grey, green tea, mint tea, camomile or fruit infusions	£2.00
Liqueur coffees—Irish, French, Calypso	£5.00
Hot chocolate with whipped cream and chocolate sprinkles	£3.00

## Either / Or

Cajun spiced <b>chicken Caesar salad</b> , bacon, croutons and anchovies.	£5.95 / £9.95
<b>Classic Caesar</b> salad of croutons, bacon and anchovies.	£4.95 / £8.95
<b>Delamere goats cheese &amp; fine herb risotto</b>	£5.95 / £9.95
<b>Buffalo mozzarella</b> and tomato salad with rocket	£4.95 / £8.95
Salmon, cod & haddock <b>fishcakes</b> with lemon mayonnaise	£6.25 / £9.50

## Mains

28 day aged Bowland 12oz <b>rib-eye</b> steak on skillet, with roast tomato, mushroom, and bell peppers. Served with chips.	£18.95
The Pheasant Inn <b>steak burger</b> . Topped with bacon and cheddar cheese, served with mustard mayonnaise, tomato & sweet-corn relish, and hand cut chips. <b>Choose an extra topping from the following</b> -	£10.95
Goats cheese & red onion jam; Blacksticks blue cheese; or Fried egg <b>.£1.00 each</b>	
Weetwood ale, <b>steak and mushroom pie</b> served with creamy mashed potato and garden peas	£11.95
Fresh <b>North sea haddock</b> in beer batter served with mushy peas, homemade tartar sauce and hand cut chips, or a lighter portion of <b>Haddock</b> (For the smaller appetite).	£11.95
Wild mushroom, leek and spinach <b>cannelloni</b> with garlic bread.	£8.95
£9.95	
Butter poached fillet of <b>hake</b> , basil crust, with artichokes, sun-blushed tomato and pink fur potatoes	£14.50
Grilled fillet of marinated <b>Salmon</b> served with apple, celery and walnut salad, blue cheese and chive mayonnaise	£13.25
Confit breast of <b>Salt Marsh Lamb</b> served with creamed potato, purple carrots and red wine jus	£14.95
Roast <b>breast of chicken</b> , poached gem hearts, French peas, pancetta, confit tomato with aged parmesan cream	£12.95
Whole baked <b>Megrin sole</b> with pink fur potatoes, French beans and herb butter	£13.95

## Sides

Onion rings	£3.00	Tomato & basil salad	£3.00
Mixed leaf salad, dressing	£3.00	Creamy mash potato	£3.00
Chunky chips	£3.00	Seasonal vegetables.	£3.00
Blackstick blue cheese sauce	£3.00	Bread and butter	£1.50
Buttered new potatoes	£3.00	Peppercorn sauce	£2.50
Rocket and parmesan salad	£3.00	French beans, bacon & Blackstick blue cheese	£3.00

## Desserts

<b>Lemon possett</b> with shortbread biscuits	£5.75
Apple and berry <b>crumble</b> with ice cream	£5.75
Warm <b>sticky toffee pudding</b> with honeycomb ice cream	£5.75
Warm chocolate <b>brownie</b> with chocolate ice cream	£5.75
British sourced <b>cheese &amp; biscuits</b> — see blackboard	£7.50
Gog's <b>Cheshire farm ice cream</b> —choose from vanilla, strawberries and cream, chocolate, blackcurrant and liquorice , or banoffee.	£4.25
Gog's Cheshire farm sorbets— kiwi, mango and passionfruit	



## White Wine

### Wallaby Ridge Chardonnay, 2009, Australia

A deliciously rounded wine with a crisp, clean finish and scents of peach, citrus & lemon aromas

175ml glass £4.00 / £250ml glass £5.70

### Dudley Stone Chenin Blanc, 2010, South Africa

Explodes with flavours of fresh grapefruit, intense pineapple & pear. Crisp & refreshing with a superb balance

175ml glass £4.25 / 250ml glass £6.10

### Al Verdi Pinot Grigio, 2010, Italy

A typically tropical fruit driven wine with finely balanced levels of creamy oak.

175ml glass £4.50 / 250ml glass £6.40

### Mirror Lake Sauvignon Blanc, 2010, New Zealand

An excellent sauvignon from Marlborough, a lovely bouquet of fresh gooseberries leads to a crisp lingering finish

175ml glass £5.00 / 250ml glass £7.15

### Paternina White Rioja, 2008, Spain

Bright, fresh & clean with lively citrus fruit characters, leading to crisp acidity on the finish

### La Campagne Viognier, VDP' doc 2010, France

Firmly established in the south of France. As the vines mature, they produce wines with even more of that classic peachy-apricot flavour

### Grant Burge 'GB23' Chardonnay Viognier, 2009, Australia

Pale gold with green hues & fresh aromas of tropical peach and melon. Ripe & creamy with a clean citrus finish

### Los Gansos Gewurztraminer, 2010, Chile

A complex and expressive nose filled with the aromatic presence of fresh fruits, rose petals and hints of spices and litchi fruit

### Pinot Grigio Corte Viola, 2009, Italy

Fresh bouquet of fruit and flowers. Fragrant, dry, zesty, well-orchestrated and well balanced with persistent hints of fruit

### Filius de Chateau Lamothe, 2009, France

A delightfully clean and aromatic Bordeaux blend of sauvignon and Semillon with restrained citrus fruit and a fresh dry finish

### Bradgate Chenin Sauvignon, 2008, South Africa

Crisp elegant with tropical pear flavours complimented by a ripe green fig intensity

### Ventisquero Chardonnay Reserva, 2008, Chile

Golden yellow colour with tones of green and intense papaya and fruit aromas. On the palate it is smooth with a balanced acidity

### La Chamiza 'Polo Player' Torrontes, 2009, Argentina

Fine, verdant, herb and spearmint aromatics over some floral notes and citrus fruit. A punchy, vibrant character

### Chablis Alain Geoffroy, 2009, France

Concentrated stone fruit flavours, citrus notes and underlying minerality that lingers long in the mouth

### Pouilly Fume Masson-Blondelet, 2008, France

As you would expect from this renowned area: Flinty & dry with gooseberry fruit & a long dry crisp finish

## Rosé Wine

### Al Verdi Pinot Grigio Rosè, 2009, Italy

A gentle rose hue, showing ripe berry fruit on the palate with a clean, refreshing finish

175ml glass £4.35/250ml glass £6.25

### Wildwood Zinfandel Rosè, 2009, USA

Mouthwatering summer berry flavours create this refreshing rosè.

175ml glass £4.35/250ml glass £6.25

## Red Wine

### £15.50 Nuevo Extremo Merlot, 2010, Chile

Another simple stunner from this grape, a full bodied red packed with plum fruit

175ml glass £3.85 / 250ml glass £5.50

### £16.50 Wallaby Ridge Shiraz, 2009, Australia

Concentrated, ripe berry aromas, a smooth full palate of black fruits & spicy undertones

175ml glass £4.00 / 250ml glass £5.70

### £17.50 Paternina 'Accolado' Cosecha Rioja, 2008, Spain

A youthful style rioja, not too heavy with blackcurrant fruit and hints of spice.

175ml glass £5.00 / 250ml glass £7.15

### £19.50 Trivento Malbec, D.O. Mendoza, CYT, 2010, Argentina

Bouquet of dark berry fruits leads to a mouthful of ripe, full-flavoured richness. Smooth tannins and red fruit flavours

175ml glass £4.75/ 250ml glass £6.60

### £18.95 Sepia Pinot Noir, 2009, Chile

Full bodied red with hints of herbs & spices. The palate is full of dark berries with soft ripe tannins

### £19.95 Nero D,Avola 1GT, 2008, Italy

Intensely ruby-red with supple aromas of ripe cherry & blackberry.

Bursting flavours of ripe fruit & exotic spice are balanced by pleasant acidity & silky tannins

### £19.95 Vina Bondad Reserva, Valdapenas – 2004 -Spain

Tempranillo grape, matured in American Oak barrels then stored to allow the full bouquet to develop.

### £19.95 Bradgate Syrah, 2009, South Africa

Ripe plum, mulberry and red cherry flavours are spiced and structured by maturation for 9 months in oak barrels

### £20.95 Cotes du Rhone, Nobel dames Treilles 2010, France

Pleasantly powerful and well balanced, showing raspberry and blackcurrants with a warming peppery finish

### £20.95 Chianti Botter DOCG, 2009, Italy

A brilliant ruby colour with an intense bouquet. Very smooth, cool and silky on palate

### £22.95 Bourgogne Pinot Noir, Domaine Alain Geoffroy 2010, France

Soft, excellently weighted pinot noir with cherry & raspberry fruit, underpinned with hints of spice & oak

### £23.95 Chateau Lamonthe 1er Cotes de Bordeaux, 2008, France

An elegantly made claret, with a core of cassis & plum fruit. Balanced by notes of herbs & soft tannins'

### £24.95 Urbina Gran Reserva Rioja, 1996, Spain

Reddish-garnet, splendid ripe, complex nose, harmonious, well balanced oak and fruit tannins, intense rich fruit, great finesse, velvet smoothness and wondrous length.

### £33.95 Cape Mentelle Cabernet Merlot, 2007, Australia

An elegant red with blackcurrant, cherry and wood aromas. On the palate, cassis fruit with notes of liquorice, dark chocolate and cedar

£37.95

## Champagne

### £17.95 Prosecco, Bosco Dei Cirmoli, Italy

£21.00

Forget-Brimont 1er Cru NV £37.00

Forget-Brimont Blanc de Blanc £42.50

Veuve-Cliequot Ponsardin NV £59.95

### £17.95 Bollinger Special Cuvée NV

£66.50

Rosé Champagne

Cielo Deor Pinot Grigio Spumante £25.00

Champagne Forget-Brimont Rosé £47.00

Veuve-Cliequot Rose NV £75.00

Dessert wine

Chateau Manos Cadillac, Bordeaux (1/2 Bottle) £21.95

## The Pheasant Inn

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[www.thepheasantinn.co.uk](http://www.thepheasantinn.co.uk)