

NIBBLES

Black & Green Olives
Marinated in Rosemary & Garlic Oil
5.95

Homemade Bread Selection, Olive Oil & Balsamic
7.95

Honey & Mustard Glazed Sausages, Hp Sauce
8.50

Cauliflower Fritters, Light Curry Mayonnaise
7.95

STARTERS

Minestrone Soup, Swiss Cheese, Croutons,
Homemade Bread
6.50

Pan fried Button Mushrooms in Garlic, Shallot & Herb
Butter, Crispy Bread to Dip
7.50

Crispy Fried King Prawns, Satay Sauce, Chilli & Bean
Sprout Salad
8.95

Pulled Pork & Bury Black Pudding Croquettes, Apple
Compote, Mustard Cider Sauce
8.50

Homemade Pheasant & Pine Nut Meatballs in a
Roasted Tomato, Lemon & Basil Sauce
7.95

Seafood Cocktail, Buttered Brown Bread
& Cocktail Sauce
(Smoked Salmon, North Atlantic Prawns, Smoked Mackerel)
8.95

Crispy Whitebait with Tartare Sauce & Lemon Wedge
7.95

MAINS

Homemade Steak & Ale Short Crust Pastry Pie, Hand
Cut Chips, Mixed Green Vegetables,
Proper Beef Gravy
19.50

Cartmel Valley Venison Burger, Garstang Blue
Cheese, Red Onion Marmalade, Brioche Bun, Salad,
Coleslaw, Potato Wedges
18.50

Whitby Bay Scampi, Mushy Peas, Hand Cut Chips,
Lemon Wedge, Salad & Tartare Sauce
14.50

Slow Roasted Shoulder of Gloucestershire Old Spot
Pork, Crispy Hash Browns, Sage & Onion Stuffing,
Roasted Carrots & Parsnips, Pork Gravy
19.50

Creamy Fish & Leek Pie Topped with
Cheesy Mashed Potato,
(Salmon, Prawn, Haddock & Hake)
18.95

Panfried Cod Loin, Butterbean & Puy Lentil
Casserole, Crispy Serrano Ham, Seasonal Greens
18.95

Pan Roasted 8oz Sirloin Steak, French Fries, Onion
Rings, Grilled Tomato, Mushroom & Brandy Sauce
28.50

Homemade Roasted Red Pepper, Butternut Squash &
Ricotta Lasagne in a Tomato & Yellow Pepper Cream,
Rosemary & Garlic Focaccia
17.95

Panfried Chicken Supreme, Lyonnaise Potatoes,
Savoy Cabbage with Bacon & Onions, Broccoli Florets
Tarragon & White Wine Sauce
17.95

**Before Ordering, Please Inform a Member of Staff About Any
Food Allergies or Intolerances
Please ask for Gluten Free & Vegan Men**

DESSERTS

Apple Crumble, Vanilla Bean Custard
8.50

Homemade Waffle, Poached Pear, Pecan Nuts,
Caramel Sauce, Chocolate & Toffee Ice Cream
8.50

Lemon Curd Cheesecake, Berry Compote, White
Chocolate Ice Cream
8.50

Hot Chocolate Fondant, Triple Chocolate Ice Cream,
Hazelnut Sauce
8.50

The Pheasants Sticky Toffee Pudding, Warm Caramel
Sauce, Banoffee Ice Cream
8.50

Warm Chocolate Fudge Cake, Vanilla Ice Cream,
Chantilly Cream
8.50

Homemade Brandy Snap Basket with a Selection of
Walling's Ice Cream
8.50

Cheese Slate served with Homemade Fruit Chutney.
Grapes, Apple Slices,
Biscuit Selection
9.50

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COFFEE & TEA

Cafetière Coffee for one 3.20

Americano 2.50

Cappuccino 2.80

Espresso/Double 2.10/2.45

Latte 2.80

Extra Shot .60

Espresso Macchiato 2.50

Mochaccino 2.95

Pot of Tea for one 2.40

Decaffeinated Tea 2.40

Earl Grey 2.50

Darjeeling Tea 2.50

Pure Assam 2.50

Peppermint 2.50

Pure Camomile 2.50

Green Tea 2.50

Fruit Tea Selection 2.50

Hot Chocolate 3.95

**Please ask for our selection of Liqueurs &
Whisky if you fancy an after-dinner tippie!**