

25/05/2015

Please see below our menu, dishes may change due to busy periods. We also have a daily specials board. Please ask a member of staff to go through the specials with you.

Before you order your food and drinks, if you have any food allergens or intolerances, please speak to Diana.

STARTERS

Homemade Sweet Potato, Chilli and Coconut Soup served with Multi-seeded Bread from Hume's Bakery £5.50

Grilled Goats Cheese with a Green Salad with a Sweet Chilli Dressing £5.95

Homemade Smoked Salmon Pate, served with Crisp White Toast and a Green Salad £5.95

Wild Mushrooms cooked in a Creamy White Wine Sauce served on Ciabatta Toast £6.25

MAINS

Fillet of Haddock cooked in Pheasant Beer Batter with Hand Cut Chips and Mushy Peas £12.50

Slow Roasted Belly of Pork with Crackling, Creamy Mashed Potato and Seasonal Vegetables £13.95

Char-Grilled Cajun Chicken served with a Freshly Prepared Salad and a Side order of Hand-Cut Chips £12.95

Home-made Pie of The Day, served with Hand-cut Chips and a Freshly Prepared Salad £12.95

8oz Sirloin Steak matured for 28 days from Blixes Farm, served with Garlic Butter, Hand Cut Chips and Salad £19.95

Roasted Shoulder of Lamb with Dauphinoise Potatoes, Mixed Spring Green Vegetables and a Red Wine Gravy £14.95

DESSERTS

Sticky Toffee Pudding with Caramel Sauce & Honeycomb Crunch Ice Cream £5.75

Home-made Crumble with Rhubarb from our Garden served with Custard £5.75

Raspberries in Jelly with Crushed Stem Ginger Ice Cream £5.75

Hadley's Ice Cream from Colne Engaine, Choice of Three Scoops of Chocolate, Vanilla, Honeycomb, or Crushed Stem Ginger £ 5.75

British Cheese Platter with the Pheasant's Relish and Biscuits £7.50

Dessert Wine Essencia Orange Muscat, Quady, California £6.95 125ml, ½ Bottle £20.00

**Fresh Ground Coffee £1.85, Espresso £1.85, Cappucino £2.20, Latte £2.20
Port, Brandy, Baileys, Disarrono, Tia Maria, Cointreau, Grand Marnier £3.50
Liqueur Coffee with Double Cream £5.95**

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Where our food comes from.....

At the Pheasant we have a 1 acre vegetable garden, which is situated across the road from the pub, where we grow some of our fruit and vegetables to use in our kitchen, such as raspberries, strawberries, redcurrants, blackcurrants, whitecurrants, leeks, onion, garlic, shallots, fennel, artichokes, various lettuces, courgettes, beetroot, cabbages, rhubarb, sorrel and various herbs. We mainly grow the unusual varieties, that we cannot source from our supplier. Our potatoes are grown at Wormingford, 10 miles away, as we can go through 10 sacks per week, regularly peeling potatoes, for chips, mash and roasties for Sunday lunch.

We are not fully sustainable, so still have to buy in fresh fruit and vegetables each day, but do ask a member of staff to find out what we have on the menu from the garden.

We receive a fresh fish delivery 3 or 4 times a week and have fish sourced from day boats off the British Isles, such as Skate Wing, Sea Bass, Sardines, & Gurnard from the South Coast and other unusual fish that is sustainably caught.

We do have a Smoke house and James smokes, Haddock & Salmon for breakfast, Shell-on Prawns, Scallops and Cashew Nuts, and Pressed Rapeseed Oil which we use in cooking, which is grown in Bures.

Our duck is from the well known Gressingham breed which is now produced from a family business in Suffolk and we think is the best duck around.

Our ice cream is from Jane Hadley at Colne Engaine 10 miles away. Jane has won numerous awards for her ice cream and we think no one can make it better!

Cheese from Hamish Johnston, we supply mainly British cheeses on our menu, as they are so good, such as Cropwell Bishop Blue, Somerset Brie, Shipcord from Ipswich, Suffolk Blue from Coddanham, Cotehill Blue from Lincoln. The only cheese that is from France is the Goats Cheese which is so delicate in flavour, you will love it.

Our coffee is supplied by Patrick Vinck who owns The Whitechapel Coffee Company in London, who roasts his coffee on a farm in Essex. He has produced a special blend for the Pheasant which we have personally selected.

Our beers on tap, our Adnams which is a well known Suffolk Brewery from Southwold and our own Pheasant Bitter which is brewed from Woodfords from Norfolk. We usually have another guest ale on tap, which we like to source from micro breweries from around the country.

We have Harry Sparrow Aspoll Cider from Suffolk and Meantime Pilsner Lager which is from a small brewery in Greenwich, hence the name "Meantime".

Our wine is supplied by Mark Soudah owner of Grape Passions at Tiptree in Essex. A husband and wife team, that has supplied the Pheasant for quite a number of years, Mark meets all the wine growers and sources from small family vineyards, please ask for a recommendation.

Our soft drinks range comes from Assington Fruit Farm which is about 6 miles down the road, fresh apple juice with no additives or extra sugar.

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