

DINING

Eat, Drink, Sleep... Explore

STARTERS / LIGHT BITES

All menu items served from 12 noon till 9pm, unless otherwise stated

Twice Baked Cheddar Cheese Soufflé

With creamed leeks and parmesan (v) — **9.00**

Salt Cod & Chorizo Croquette

With poached egg and potato tuile — **9.95**

Soup of the Day

Please ask for today's choice — **6.50**

Pheasant's Chicken & Duck Liver Pâté

Chicken & duck liver pâté with spiced fruit chutney & granary toast — **7.95**

Gin Cured Salmon

With crab bon bon, lemon mayo and pickled cucumber — **9.50**

Parma Ham, Sun Blushed Tomato & Mozzarella Flatbread

With rocket leaf and olive dressing — **9.50**

Gazpacho Soup

With dehydrated olive, basil oil & ciabatta croûte (VEGAN) — **6.95**



PHEASANT CLASSICS

Steamed Steak & Kidney Pudding

With spring greens, white truffle mash and red wine jus — **17.00**

Smoked Beef Brisket Rissolle

With sweet potato, buttered kale, onion purée and red wine jus — **18.50**

Pulled Lamb Shoulder

In a parmesan crumb, boulangère potato, fricassee of peas, pea purée and crispy bacon — **22.00**



FISH DISHES

Fish & Chips

Local real ale beer battered fish, butter crushed peas, triple-cooked chips and tartare sauce — **15.95**

Spaghetti alle Vongole

Steamed clams with olive oil, fresh herbs, garlic, tomato, chilli and freshly grated parmesan — **15.95**

Wholetail Breaded Scampi

With triple-cooked chips, butter crushed peas and tartare sauce — **15.50**

Steamed Fillet of Seabass

With chicken won tons, coconut & curry broth, bean sprouts and lime — **22.00**

SALADS

Chargrilled Caesar Salad

Baby gem lettuce, anchovies, crispy bacon and parmesan — **13.50**

Seafood Salad

Smoked salmon, prawns, crab bon bon and Marie Rose sauce — **16.50**

Falafel & Halloumi Salad

With herb couscous and tomato & herb dressing (v) — **14.00**

Asian Pork Belly & Ribs

With sesame, steamed Chinese bao bun and Asian slaw salad — **16.50**



FROM THE GRILL

10oz Ribeye Steak

With grilled tomato, roast mushroom, onion rings and triple-cooked chips — **29.95**

Homemade Beef Burger

Served on a brioche bun with smoked mayo, Monterey Jack cheese, pickles and triple-cooked chips — **15.50**

Tandoori Chicken Skewers

With griddled flat bread, tomato, red onion & coriander salad and chilli salt fries — **16.50**



VEGAN DISHES

Gnocchi

Pan-fried gnocchi in a Napoli sauce, with roast cherry tomatoes, fresh herbs and chilli — **13.50**

Miso Noodle Soup

Miso, mushroom, seaweed and vegetable broth with rice noodles — **13.50**

Bean, Chilli & Beetroot Burger

Served in a ciabatta roll with crisp tomato and lettuce, triple-cooked chips and tomato salsa — **14.00**



SIDES

Triple-Cooked Chips — 4.00 **Caesar Salad — 2.95**

Cauliflower Cheese — 4.00 **Mixed House Salad — 3.00**

Chilli Salt Fries — 4.00 **Peppercorn Sauce — 2.95**

CHILDREN'S MENU

All main courses **7.00** — all desserts **3.50**

MAINS

Mini Fish & Chips

With garden peas and chips

Cumberland Sausage

With chips and beans

Salmon Fillet

With mashed potato and spring greens

Macaroni Cheese

With garlic bread

DESSERTS

Fruit Salad

Ice Cream Sundae

Choc Chip Cookie

With vanilla ice cream



DESSERTS

Lemon Mousse

With fresh raspberry, meringue and mint — **7.50**

Baked Cheesecake

Poached rhubarb and white chocolate — **7.50**

Vanilla Crème Brûlée

With strawberry compôte and shortbread biscuit — **7.50**

Selection of British Cheeses

With homemade chutney, oatcakes, grapes and celery — **11.00**

Selection of English Lakes Ice Cream

Ask for today's flavours — **1.95** (per scoop)



BAKERY

Served from 11.30am – 5.00pm, Monday – Saturday

Homemade Scone

Served with clotted cream and jam — **3.95**

Homemade Cake

Please ask for today's selection — **3.95**



SANDWICHES

Served from 11.30am – 5.00pm, Monday – Saturday. All served open on granary or white bread with salad garnish and homemade crisps

Chargrilled Chicken

Chargrilled chicken, crispy bacon and mayonnaise — **7.95**

Lakeland Beef

Pink Lakeland beef, sliced pickles and watercress — **7.95**

Prawn Marie Rose

Prawns, Marie Rose sauce, cucumber and baby gem — **8.95**

Cheese & Chutney

Mature Cheddar cheese and Hawkshead chutney — **7.95**

Ham & Mustard

Roast ham, mustard mayonnaise, tomato and rocket leaf — **7.95**

Add triple-cooked chips for 2.50



BAR SNACKS

Homemade Crisps

Homemade potato crisps (v) — **1.70**

Bread, Hummus & Olives

Fresh baked bread, hummus and olives to share (VEGAN) — **8.50**

Brie Bites

Melted brie bites and spiced fruit chutney (v) — **5.00**



BREAKFAST/BRUNCH

Served 8.00–11.45am

Full Cumbrian Breakfast

Cumberland sausage, smoked bacon, egg (fried, poached or scrambled), beans, mushrooms, black pudding and homemade potato cake — **11.95**

Vegetarian Breakfast

Vegetarian sausage, eggs (fried, poached or scrambled), beans, mushrooms, tomato and homemade potato cake — **9.95**

Eggs Benedict

Two poached eggs on a toasted English muffin with Cumbrian ham and a hollandaise sauce — **8.50**

Baked Eggs

Baked eggs with brie, double cream and garden herbs, served with Miller bread — **8.50**

Chorizo, Sweet Potato & Eggs

Chorizo, crispy sweet potato and fried eggs with Sriracha sauce, avocado and spring onion — **12.00**

Potato & Herb Rosti

With smoked bacon and fried eggs — **9.50**

Porridge

Plain, salty or sweet: add honey, maple syrup or fresh fruit — **2.95**

Toast & Preserves

Choose from white or brown; served with butter and jam or marmalade — **2.95**



SUNDAY LUNCH

Served 12 noon–3.00pm

Roast Topside of Beef

With Yorkshire pudding — **16.00**

Roast Loin of Pork

With sage & onion stuffing, apple sauce and a red wine jus — **14.50**

Lentil & Bean Roast

With balsamic & baby onion gravy — **13.00**

All served with fresh seasonal vegetables and roast potatoes and mash



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WALK-INN BREAKS

Put your best foot forward and explore with our new Walk-Inn Breaks.

Offer available 1st April 2020 – 31st October 2020. Visit our website for more details.



Please order your food at the bar, quoting your table number when ordering
Remember to ask staff about our daily specials menu — We hope you enjoy your meal

(Please note: specials may not be available during peak seasons)



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Welcome to The Pheasant — Should you have any special dietary or allergy queries, please visit our website (inncollectiongroup.com/the-pheasant-bassenthwaite/restaurant). For any other information relating to ingredients or processes used, please don't hesitate to speak to a member of our team.

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience. If you have any special dietary requests please let a member of staff know when you order. We have full allergen information for every item on our menu — ask staff for our allergen information binder.