



THE
PHEASANT
INN

BREAKFAST

SERVED DAILY 9AM - 11AM

Full English £13.50

Higginson's pork Sausage, bacon, fried egg, mushrooms, cherry tomatoes, Heinz baked beans, Lancashire black pudding and toast.

Big Breakfast £17.45* - A larger version of the Full English.

Veggie breakfast V £13.50

Halloumi, spinach, fried egg, mushrooms, Heinz baked beans, cherry tomatoes and toast.

**Scrambled eggs and flakes of Cartmel Valley
hot smoked salmon on toast £14.95**

Omelette GF DF V £11.60

Choose two of the following fillings; Cheddar Cheese, shredded ham, Mushrooms, Cherry Tomatoes, spinach or Smoked Salmon flakes.

Granola Bowl £9.50

Granola with plain yoghurt, berry compote, banana, seeds and honey.

Children's American Style Pancakes £8.75

Topped with Nutella and banana.

American style pancakes with berry compote, Greek yoghurt and granola crumb £8.95

American style pancakes, maple syrup and bacon £9.95

The Breakfast Platter £37.95**

Sausages, bacon, fried eggs, mushrooms, tomatoes, Heinz baked beans, Lancashire Black Pudding and pancakes, topped with Nutella.
Enough for 2 adults and 2 children to share.

Ciabatta rolls filled with your choice of;

Bacon £7.45, Bacon and egg £7.95, Pork sausage £7.45, Pork sausage and egg £7.95, Bacon sausage and egg £8.50

*Big Breakfast - £3 supplement for residents.

**Breakfast Platter - £10 supplement per room for residents.

Please inform staff of any dietary requirements before ordering and we will be happy to advise you. Please be aware that whilst we take care to cater for your dietary requirements, we cannot completely eliminate the risk of cross contamination due to the extensive amount of ingredients used within our menu. Highlighted dishes can be adapted to suit the following allergens but staff must be made aware; **GF-gluten free, DF-dairy free, V-vegetarian and Ve-vegan**. Furthermore, please be aware that whilst some dishes are made with vegetarian/vegan ingredients, preparation and cooking methods may not be strictly vegetarian or vegan. Fried foods are at increased risk.

We have a zero-tolerance abuse policy and ask that you treat our staff and others with respect whilst on our premises. We also operate a challenge 25 policy for the service of alcohol.

FIXED PRICE LUNCH MENU

A LIGHTER LUNCH TIME OPTION SERVED MONDAY TO FRIDAY 12-3PM.

1 COURSE FROM £13.25 2 COURSES FROM £16.25

3 COURSES FROM £19.25

STARTERS

Homemade soup of the day

Spiced mango prawn cocktail GF DF

upon rocket leaves & brown bread and butter.

Black pudding fritter

Black pudding fritter, English mustard and sea salt.

Hot honey fried halloumi GF

Garnished with fresh chillies.

Starter of the day - servers will advise you of today's special and of any supplements that may apply.

DESSERTS

Berry Eton mess

Homemade warm fruit crumble

with vanilla ice-cream, English double cream or vanilla custard.

Rich Belgian chocolate brownie V

with vanilla ice-cream. £1 supplement.

Regional cheese

biscuits, butter and caramelised red onion marmalade. £2 supplement.

Dessert of the day V - Servers will advise you of today's special and of any supplements that may apply.

MAIN COURSES

Fish and Chips GF DF

A firm Pheasant favourite - fresh haddock fillet in crisp beer batter cooked traditionally in beef dripping with twice cooked chips and mushy peas.

Ham, Egg and Chips GF DF

Home roast honey and grain mustard glazed hand carved ham with fried egg and twice cooked chips.

Tomato and goats cheese pasta V

Tomato pasta with spinach, pickled red onions and crumbled goats cheese finished with rocket.

Special Main Dish of the Day

Servers will advise you of today's special and of any supplements that may apply.

Chef's Speciality - Prime Beef Fillet GF DF

4oz fillet cooked medium upon garlic sauté potatoes with mushrooms and cherry tomatoes. Finished with crispy fried onions, a drizzle of peppercorn sauce and green beans (£9 supplement).

Lunch Timers

SERVED MONDAY - SATURDAY 12-3PM

SANDWICHES AND CIABATTAS - Served with twice cooked chips. Choose from;

Prawns in spiced mango mayo with iceberg lettuce on wholemeal bloomer £12.95

Mature cheddar Cheese and caramelised red onion marmalade on white bloomer £12.50

Home roast honey glazed ham, rocket and creamy slaw on ciabatta £12.95

Pastrami, pickles, cheese and mustard mayo on ciabatta £13.95

Swap chips for a mug of soup or add on £3.95

GRAZING BOARDS FOR TWO TO SHARE

Pheasant grazing platter £39.95

Honey glazed ham, pastrami, a selection of our cheese, olives, bread and pickles.

Seafood grazing platter £39.95

Spiced mango prawn cocktail with flakes of hot smoked salmon, fresh haddock goujons, whole tail breaded scampi, tartare sauce, lemon mayo and bread.