

desserts & puddings

chef's crumble of the day with custard	5.25
rich chocolate brownie with chocolate sauce & vanilla ice cream	5.25
chocolate fudge cake with chocolate sauce & vanilla ice cream	5.25
sticky toffee pudding with custard, cream or ice cream	5.25
eton mess with whipped cream and fruit compote	5.25
ice creams or sorbets	5.25
local cheese board selection with crackers, grapes and chutney	6.75
enjoy a glass of Taylors LBV port	3.00

**make sure you sign up for our
new loyalty card for special offers,
discounts and free stuff !**

liqueurs & brandies

treat yourself to your favourite after dinner
tipple from £ 2.75 +

teas, coffees & infusions

pot of tea for one english breakfast, earl grey, fruit & herb	2.20
espresso	2.00
double espresso	2.50
americano / filter coffee	2.20
cappuccino grande	2.50
caffe latte	2.50
hot chocolate	2.75
liqueur coffee	4.75

light bites and small plates

sandwiches & baguettes

on locally baked granary, white bloomer, or
baguette with a salad garnish

steak sandwich with dijon mayo & watercress	5.75
smoked salmon with lemon	5.95
prawn marie rose	5.50
bacon, lettuce & tomato BLT	5.50
grilled cajun chicken fillet	5.75
mature cheddar & chutney	4.95
wiltshire ham & mustard	5.25

ploughman's lunch

with wiltshire ham, mature cheddar or
chicken liver pate, served with half a crusty
baguette, apple, celery, plum and apple
chutney

7.50

jacket potatoes

oven baked, butter on the side, with a salad
garnish and your choice of filling :-

cheddar cheese, coleslaw, chilli con carne,
Wiltshire ham, bacon, prawn marie rose
(add an extra filling for £ 1 if you want !)

welsh rarebit

our special recipe on two brown slices served with
a salad garnish

classic welsh rarebit	5.50
with ham and watercress	6.50
topped with a poached egg	6.25

side orders @ £ 2.95

garlic bread, beer battered onion rings,
chunky chips, french fries, vegetables, ,
coleslaw, mushrooms, new or sautéed
potatoes

sharing plates

the pheasant inn deli board 11.95
whole baked camembert, wiltshire ham, chicken liver pate, onion marmalade, olives, cornichons, served with warm french bread

assorted breads and olives 4.50
with roasted garlic, olives, olive oil and balsamic

**treat yourselves to our deli board
and a bottle of wine for only £ 18
weekdays 5 – 7 pm !**

starters

home made soup of the day 4.50
served with herb croutons & crusty bread

crumbed camembert wedges 5.75
with cranberry and orange sauce (v)

home made chicken liver pate 5.75
with red onion marmalade and granary toast

classic prawn cocktail 5.50
served with granary bread and butter

scottish smoked salmon 5.95
with lemon and black pepper

garlic field mushrooms 5.25
sautéed in cream and white wine on granary toast

salads

classic caesar salad 7.95
with unsalted anchovy, croutons, tomato & hard boiled free range egg with parmesan

chicken caesar salad 9.95
topped with cajun grilled chicken breast

seafood salad 9.95
with smoked salmon, prawns and unsalted anchovy with a light citrus dressing

fish & seafood

wholetail scampi & chips 9.95
with home made tartare sauce and salad

beer battered fish & chips 10.95
with chunky chips, mushy peas and home made tartare sauce

pan fried salmon fillet 12.95
with fresh dill sauce, new potatoes and fresh vegetables

steaks and grills

locally sourced and hung for 28 days, served with grilled tomato, beer battered onion rings, field mushroom, watercress and chunky chips or jacket potato

8 oz sirloin steak 14.50

10 oz rump steak 14.95

8 oz ribeye steak 15.95

surf and turf 16.95
8 oz sirloin with a king prawn kebab

pheasant inn mixed grill 15.95
sirloin steak, gammon steak, lamb chop and pork chop

garlic and herb butter 1.20
port and stilton sauce 1.95
mushroom and peppercorn 1.95

cajun spiced chicken breast 12.95
with french fries, salad & coleslaw

stuffed pheasant breast 14.95
with creamy bacon and leeks, served with sautéed potatoes, fresh vegetables and a port sauce

**treat yourself to a free bottle of wine
with 2 steaks every friday night !**

pub classics

home made steak & ale pudding 10.95
with mustard mash and fresh vegetables

sausage trio and mash 9.95
wild board, pork and leek and venison sausages with onion gravy & fresh vegetables

hand carved Wiltshire ham and free range eggs 9.95
with chunky chips and salad

pure beef burger 8.95
with cheese & bacon 9.95
in a toasted bun with chunky chips, salad & home made coleslaw

spinach and mushroom lasagne 9.50
with crisp salad and garlic bread

side orders @ £ 2.95

garlic bread, beer battered onion rings, chunky chips, french fries, vegetables, , coleslaw, mushrooms, new or sautéed potatoes