

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

Fresh Seasonal Soup, Fennel, Leek and Celeriac £5.50

Grilled Goats Cheese with our Garden Beetroot and Candied Walnuts £6.25

Ham Hock Terrine with Piccalilli £6.25

Prawns Gratin, cooked with Garlic, Tomatoes, and Cream topped with breadcrumbs and Cheese £6.25

MAINS

Fillet of Cod cooked in Beer Batter with Hand-Cut Chips and Garden Peas £14.95

Breast of Chicken stuffed with Mozzarella and wrapped with Bacon with Dauphinoise Potatoes and Vegetables £14.95

Homemade Fish Pie, topped with Creamy Mashed Potato & Cheese with a side order of Vegetables £14.95

Homemade Chicken and White Wine and Tarragon Pie, with Hand-Cut Chips and Salad £14.95

Sausages from Blixes Farm Fairstead with Creamy Mashed Potato and Onion Gravy £10.95

DESSERTS

Treacle Sponge Pudding with Custard or Cream £6.25

Fruit Crumble with Custard or Cream £6.25

Salted Caramel Chocolate Brownie with Salted Caramel Ice Cream £6.25

Ice Cream, Choice of Three Scoops of
Strawberry, Vanilla, Salted Caramel £5.95

Dessert Wine Essencia Orange Muscat, Quady, California £9.50 125ml, ½ Bottle £30

British Cheese Platter with the Pheasant's Relish and Biscuits £9
Late Bottled Vintage Port £5.50

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 have grown 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.

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 Cheddar from Ipswich, Lincolnshire Poacher, Cotehill Blue from Lincoln and our latest selection is a Cheddar from Winchester which is delicious. 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. Patrick 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 Aspall Cider from Suffolk and Adnams Dry Hopped Lager, which is proving to be very popular, as it sits between a Real Ale and a Lager

Our wine is supplied by Mark Soudah owner of Grape Passions based at Witham 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 Diana for a recommendation.

We also have a fine range of digestives, Courvoisier, Armagnac, Calvados, Vintage Ports and our favourite dessert wine an Orange Muscat from Quady, California.

