

desserts & puddings

apple and sultana crumble with custard	4.95
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



4.95

we love these ice creams and sorbets - always lots of lovely flavours - see what we have today

local cheese board selection with crackers, grapes and chutney	5.95
enjoy a glass of Taylors LBV port	3.00

**make sure you get your loyalty
Card stamped every time you eat
- we'll give you a bottle of house wine
to enjoy with your meal for a full Card**

liqueurs & brandies

treat yourself to your favourite after dinner tittle 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
caffè latte	2.50
hot chocolate	2.75
liqueur coffee	4.75

sharing plates / while-u-wait

the pheasant inn deli board 9.95
whole baked camembert, wiltshire ham, chicken liver pate, onion marmalade, olives, cornichons, olive oil & balsamic served with french bread

**treat yourself to a deli board &
bottle of house wine for £ 15
weekdays between 5 – 7 pm**

assorted breads 4.25
with roasted garlic, olives, balsamic and olive oil

sandwiches & baguettes

on locally baked granary, bloomer or baguette with a salad garnish and french fries

steak sandwich with dijon mayo & watercress	6.75
prawn marie rose	6.25
bacon, lettuce & tomato BLT	5.95
grilled Cajun chicken fillet	6.50
mature cheddar & chutney	5.95
wiltshire ham with mustard	6.25
soup & ½ sandwich 4.95 mug of soup & half a round of the above	

ploughman's lunch 7.95
with wiltshire ham and local cheeses, half a crusty baguette, celery, plum & apple chutney

oven baked jacket potato 4.95
oven baked, butter on the side, with a salad garnish and your choice of one filling -

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

**indulge the family to our
traditional choice of sunday roasts
served all day 12 – 9.30
(on sundays, of course !!)
£ 12.95 for 2 Courses
£ 15.95 for 3 Courses & Coffee**

starters

home made soup of the day 4.25
served with crusty bread and butter

whole baked camembert (v) 5.75
with rosemary & roast garlic & French bread

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

classic prawn cocktail 5.25
served with brown bread and butter

crispy breaded whitebait 4.75
served with homemade tartare sauce

garlic field mushrooms (v) 4.95
sautéed in cream & white wine on granary toast

salads

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

chicken caesar salad 9.95
with grilled cajun spiced chicken breast

fish & seafood

wholetail scampi 9.95
with chunky chips, salad and home made tartare sauce

pan fried sea bass fillet 12.95
on a prawn and pea risotto with our homemade basil pesto

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

pasta & rice

linguine arrabiata (v) 9.95
with garlic bread

wild mushroom risotto (v) 8.95
with blue cheese and watercress

side orders @ £ 2.75

garlic bread, hand battered onion rings, chunky chips, french fries, vegetables, house salad, coleslaw, sautéed mushrooms, new potatoes, sautéed potatoes

steaks and grills

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

8 oz sirloin steak 13.95

10 oz rump steak 14.75

8 oz ribeye steak 15.95

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

pheasant inn mixed grill 14.75
sirloin steak, gammon steak, lamb chop, sausage and fried free range egg

garlic and herb butter 1.00
brandy & peppercorn sauce 1.75
port & stilton sauce 1.75

lemon & thyme chicken breast 11.95
with sauteed potatoes & fresh vegetables

stuffed pheasant breast 13.95
with creamy bacon and leeks, with sautéed potatoes & fresh vegetables

treat yourself on friday night !
2 x 8 oz sirloin steaks
with a starter or dessert
for only £ 29.50 per couple !

pub Classics

home made steak and ale pie 9.95
with mustard mash and fresh vegetables

new forest trio sausage & mash
with onion gravy & vegetables 8.95

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

100 % beef burger 8.50
with cheese & bacon 9.95
with chips, salad & home made coleslaw

creamy spinach pithivier 9.95
with soft cheese and a spicy tomato sauce, served with new potatoes & salad

don't forget to
check the blackboards
board for today's specials !