

# STARTERS

## Twice Baked Cheddar Cheese Soufflé

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

## Pressed Ham Hock Terrine

With crispy egg, white truffle mayonnaise and smoked bacon crumb — **8.50**

## Soup of the Day

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

## Pheasant's Chicken & Duck Liver Pâté

With spiced fruit chutney and granary toast — **7.95**

## Potted Smoked Salmon Mousse

Herb butter, lemon crème fraîche, granary toast — **8.95**

## Baked Camembert

Stuffed with garlic and herbs, red onion marmalade and toasted croûtes — **8.95**

## Falafel Bites

With beetroot hummus, herb couscous and tomato salad (VEGAN) — **7.50**

## Cullen Skink

Smoked haddock, potatoes and onion in a creamy broth, served with buttered brown bread — **8.00**

## Smoked Pigeon Breast

With celeriac puree, black pudding and a blackberry jus — **9.50**

# CLASSICS

## Steamed Pheasant, Haggis & Wild Mushroom Pudding

With grain mustard mash and a red wine jus — **16.50**

## Slow-Cooked Venison Hot Pot

With braised red cabbage, pickled red onion and a bramble jus — **17.50**

## Chicken & King Prawn Laksa

Chicken and king prawn laksa curry with rice noodles, soft boiled egg, chilli and coriander — **18.50**

## Chargrilled Chicken Caesar Salad

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

# FISH DISHES

## Beer-Battered Fish & Chips

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

## Breaded Plaice Fillet

With garlic & herb butter clams and new season potatoes — **16.95**

## Wholetail Breaded Scampi

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

## Roast Cod Fillet

With a smoked haddock rissole, leek velouté, baby gem and tarragon oil — **21.00**

# THE GRILL

## 10oz Ribeye Steak

With grilled tomato, roast chestnut mushrooms, roast shallot and triple-cooked chips — **29.95**

## Homemade Beef Burger

Served in a brioche bun with smoked mayo, monterey jack cheese, pickles and triple-cooked chips — **15.50**

## Minced Lamb Kofta Kebab

With halloumi, griddled flatbread, cucumber & mint yoghurt and chilli salt fries — **16.50**

# VEGAN DISHES

## Spaghetti Pasta Napoli

Spaghetti in a Napoli sauce, with roast cherry tomatoes, fresh herbs and basil oil — **13.50**

## Tofu Laksa Curry Bowl

With rice noodles, bean sprouts, chilli, lime and coriander — **13.50**

## Bean, Chilli & Beetroot Burger

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

# SIDES

## Triple-Cooked Chips — 4.00

## Caesar Salad — 4.00

## Sautéed Greens — 4.00

## Mixed House Salad — 3.00

## Chilli Salt Fries — 4.00

## Peppercorn Sauce — 2.95

# DESSERTS

## Sticky Toffee Pudding

With salted caramel sauce, candied walnuts and vanilla ice cream — **7.50**

## Baked Cinnamon Cheesecake

With mulled wine poached fruits and dark chocolate — **7.50**

## Gingerbread Crème Brûlée

With toasted gingerbread and rum butter — **7.50**

## Chocolate, Orange & Tonka Bean Ganache

With pistachio biscotti — **7.50**

## Selection of Cheese

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

## Selection of Ice Cream

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

# CHILDREN'S

*Main courses 7.00 — Desserts 3.50*

## MAINS

### Mini Fish & Chips

With garden peas and chips

### Cumberland Sausage

With chips and beans

### Grilled Chicken Breast

With mashed potato and greens

### Spaghetti

With tomato sauce and garlic bread

## DESSERTS

### Fresh Fruits & Ice Cream

### Sticky Toffee Pudding

With vanilla ice cream

# SANDWICHES

*Served from 11.30am – 5pm, Monday – Saturday. All served with salad garnish and homemade crisps*

### Tandoori Chicken Flatbread

Tandoori chicken, baby gem and lime mayonnaise — **8.50**

### Pink Lakeland Beef Baguette

With caramelised onion and watercress — **7.95**

### Prawn Marie Rose

With cucumber and baby gem on wholemeal bread — **8.95**

### Grilled Goat's Cheese & Sun Blushed Tomato

Goat's cheese, sun blushed tomato and watercress on ciabatta — **7.95**

*Swap crisps for triple cooked chips 2.50*

# 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**



# BAR SNACKS

## Homemade Crisps

Homemade potato crisps (v) — **1.70**

## Flatbread, Beetroot Hummus & Olives

Warm flatbreads, beetroot hummus & olives to share (vG) — **8.50**

# BREAKFAST

*Breakfast/Brunch served 8.00 – 11.30am*

## 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 hollandaise sauce — **8.50**

## Eggs Royale

Two poached eggs on a toasted English muffin with smoked salmon, hollandaise sauce and horseradish — **9.25**

## Porridge

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

## Toast & Preserves

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

# SUNDAYS

*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 (v) — **13.00**

*All served with fresh seasonal vegetables, roast potatoes and mash*



Should you have any special dietary or allergy queries, please visit our website ([inncollectiongroup.com/the-pheasant-bassenthwaite/restaurant](http://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.