

DINING

Eat, Drink, Sleep... Explore

STARTERS

Melted Brie Bites

With a spiced fruit chutney — 6.50

Twice Baked Cheddar Cheese Soufflé

Creamed leeks and parmesan (v) — 9.00

THE INN COLLECTION GROUP FAVOURITE

Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 7.50

Smoked Haddock, Potatoes & Leeks

Served in a creamy broth with buttered brown bread — 7.50

Soup of the Day

Please ask for today's choice — 6.50

Pressed Ham Hock Terrine

Crispy egg, white truffle mayonnaise and smoked bacon crumb — 8.50

Falafel Bites

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

Baked Camembert (to share)

Stuffed with garlic & herbs, red onion marmalade and toasted croutes — 12.00



MAINS

Slow-Cooked Venison Hot Pot

Braised red cabbage, pickled onion and red wine jus — 16.50

Pulled Lamb Shoulder

In a Parmesan crumb with boulangère potato, pea purée, crispy bacon and wilted greens — 25.00

THE INN COLLECTION GROUP FAVOURITE

Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 18.00

Pear & Fennel Salad

Toasted walnut, wild rocket, feta cheese and fresh mint — 12.50

Chicken Korai Curry

Mushroom pilau rice, onion & tomato salad and poppadum — 18.00

Bean, Chilli & Beetroot Burger

In a ciabatta roll with crisp tomato and lettuce, served with triple-cooked chips and tomato salsa (vg) — 14.00

Beer-Battered Fish & Chips

Local real ale beer-battered fillet of fish, butter crushed peas, triple-cooked chips and tartare sauce — 16.00

Breaded Plaice Fillet

With garlic & herb butter clams and new season potatoes — 15.50

FAMOUS FOR

Chorizo 'Niçoise' Salad

Dehydrated olives, boiled egg, cherry tomato, sherry vinaigrette and rustic bread — 13.95

Pan-Fried Gnocchi

In a Napoli sauce with chilli and fresh herbs (VG) — 13.50



THE GRILL

8oz Brick-Cut Rump Steak

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

Add Peppercorn or Blue Cheese Sauce — 3.00

The Pheasant Inn Burger

Homemade beef burger in a brioche bun with smoked mayo, *Monterey Jack* cheese, pickles and triple-cooked chips — 15.50



SIDES

Triple-Cooked Chips — 4.00

Mixed House Salad — 3.00

Chilli Salt Fries — 4.00

Peppercorn Sauce — 3.00

Blue Cheese Sauce — 3.00



BAR SNACKS

Homemade Crisps (V) — 2.00



LIGHT BITES

Served from 11.30am – 5pm, Monday – Saturday. All sandwiches are served in white or brown bloomer with salad garnish and homemade crisps

Beef

Pink beef, sliced pickles, watercress — 8.00

Prawn Marie Rose

Cucumber and baby gem on wholemeal bread — 9.00

Cheese & Chutney

Mature Cheddar and homemade chutney — 7.95

The Pheasant Club

Chargrilled chicken, crispy bacon and mayonnaise — 7.95

Add triple-cooked chips to any sandwich — 2.50

Homemade Scone

With clotted cream and jam — 4.00

Homemade Cake

Please ask for today's selection — 4.00



CHILDREN'S MENU

MAINS — 7.00

Mini Fish & Chips

Served with garden peas

Spaghetti

With with tomato sauce and garlic bread

Grilled Chicken Breast

Mashed potatoes and greens

Sausage & Chips

With baked beans

DESSERTS — 3.50

Fresh Fruit

Served with ice cream

Homemade Giant Chocolate Cookies

Served with ice cream

Ice Cream Selection

Please ask for today's flavours



DESSERTS

Baked Vanilla Cheesecake

Rhubarb coulis and dark chocolate shard — 7.50

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 6.00

Crème Brûlée

Strawberry compote and shortbread biscuit — 7.50

Apple & Pear Crumble

Vanilla ice cream *or* homemade custard — 7.50

Stem Ginger Panna Cotta

Mulled wine poached fruits and crisp meringue — 7.00

Cheeseboard

Selection of cheeses, chutney, oatcakes, grapes and celery — 11.00

Ice Cream Selection

Please ask your server for today's flavours. Per scoop — 2.00



BREAKFAST

Served from 7.30am until 10.30am

Full English

Bacon, sausage, your choice of egg (fried, poached or scrambled), baked beans, hash browns, mushrooms, grilled tomato and black pudding — 10.00

Vegetarian Full English

Vegan sausage, your choice of egg (fried, poached or scrambled), baked beans, hash browns, mushrooms and grilled tomato — 9.00

Craster Kippers

Served with poached eggs on toast and a grilled lemon wedge — 10.00

Breakfast Sandwich

Choose two items from the Full or Vegetarian English, served in a stottie — 6.00

Eggs on Toast

Eggs cooked how you like them (fried, poached or scrambled), served on thick-cut, buttered farmhouse bread — 5.00

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham or Danish bacon — 10.00

Hash Bowl

Potatoes, spring onions and bacon, served with poached eggs and hollandaise sauce — 9.50

Eggs Florentine

Poached eggs on a toasted English muffin with steamed spinach, topped with hollandaise sauce — 10.00

Eggs Royale

Poached eggs on a toasted English muffin with smoked salmon, topped with hollandaise sauce — 12.00

Porridge

With honey or jam — 4.00

Toast & Preserves

White or brown toast served with butter and jam or marmalade — 2.50

Cereal

Choose from a wide selection of cereals — 3.00



SUNDAYS

Served 12 noon to 3pm every Sunday (subject to availability)

Roast Topside of Beef

Yorkshire Pudding — 16.00

Roast Loin of Pork

Sage & onion stuffing, apple sauce, red wine jus — 14.50

Lentil & Bean Roast

Balsamic & baby onion gravy — 13.00

All served with creamy mash, seasonal vegetables and roast potatoes

WINTER BREAKS

Get away for less this winter with our Winter Breaks offer and enjoy a two-course dinner, bed and breakfast stay at one of our award-winning inns.

Offer available until 1st November – 31st March. Visit our website for more details



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Please order your food at the bar, quoting your table number when ordering

Please ask our team for today's choice of specials

We hope you enjoy your meal

Please note, specials may not be available during peak seasons. All menu items served 12 noon – 9.00pm, seven days a week unless otherwise stated.



THE PHEASANT INN

BASSENTHWAITE

PROUDLY PART OF THE INN COLLECTION GROUP



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Pheasant Inn, Bassenthwaite Lake, Cockermouth, Cumbria, CA13 9YE. Tel: 01768 776234. Email: reception@the-pheasant.co.uk