



# THE PHEASANT INN

BASSENTHWAITE

## MAIN MENU

Available from 12pm - 9pm

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

## STARTERS

### Smoked Haddock Crumpet

£8.75  
Served with creamed leeks, bacon and cheese sauce

### Pheasant Goujons

£6.50  
Pheasant breast in a seasoned crisp coating with Cumberland sauce



### Partridge & Black Pudding Salad

£7  
Warm salad of partridge, black pudding, spiced pears and balsamic

### Soup of the Day (V)

£3.95  
Served with crusty bread and butter

### Cauliflower Fritters (VG)

£6.50  
Served with vegan curry mayonnaise

### Warm Salad of Heritage Beets, Butternut Squash & Sweet Roasted Carrots (VG)

£6.50  
Served with a kale, orange and shallot dressing, toasted hazelnut dukkah

### Cheese & Spinach Souffle (V)

£10  
Twice-baked cheese soufflé with spinach and double cream, baked to order, please allow a minimum of 15 mins

### Wild Mushrooms on Toast (V)

£8.50  
Sautéed wild mushrooms, thyme, garlic and crème fraiche on toasted sourdough

## MAINS

### The Pheasant Inn Burger

£16  
6oz chuck burger with smoked cheddar, gem lettuce and tomato, topped with house burger sauce, served in a toasted brioche bun with thick-cut chips and winter slaw

### Pan Roasted Chicken Breast

£17.50  
Wild mushrooms, creamed leeks with buttery mashed potato and a chicken sauce

### Chicken Tikka Masala

£17  
Chicken thighs marinated in authentic tikka spices, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint yoghurt

Add Poppadum | £1

Add Chapatis | £2

### Pan Roasted Fillet of Salmon

£19  
Served with a chickpea, butter bean, tomato, chorizo and spinach stew

### Scampi & Chips

£16  
Whitby scampi served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge

### Pheasant Schnitzel Burger

£16.50  
Crispy pheasant burger in a toasted brioche bun with brie, winter slaw and cranberry sauce. Served with thick-cut chips



### Game Casserole & Dumplings

£15  
Braised game in a rich red wine sauce with root vegetables and herbs, served with cheddar and sage dumplings

### Smoked Haddock

#### Bubble & Squeak

£15.50  
With a poached egg, wholegrain mustard cream sauce and crispy onions

### Traditional Fish & Chips

£18  
Fish fillet in crisp batter served with thick-cut chips, chef's tartare sauce, mushy peas and lemon wedge

### Simply Grilled Fillet of Sea Bream

£22  
Served with herb butter, crisp green salad and a choice of thick-cut chips or new potatoes

### Braised Beef Cheeks

£22  
Slow cooked in a rich tomato sauce on creamy mashed potato, topped with Gruyere gratin

### Pan Roasted Pheasant Breast

£16.50  
Served with wild mushroom risotto

### Venison Sausage

£16  
Served with creamy mashed potato, spinach and a peppercorn sauce

### Pie of the Week

£17.50  
Please ask our team for today's choice of pie, served with seasonal vegetables and a choice of thick-cut chips or mashed potato

### Rigatoni Arrabbiata (V)

£16  
Fresh rigatoni with tomatoes, garlic and chilli flakes

Add Chicken | £5.50

### 8oz Rump Steak

£27  
Served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips

### Choose Your Sauce

£4  
Béarnaise or peppercorn sauce

### Cauliflower Satay Steak (VG)

£14.50  
Roasted cauliflower steak with satay sauce, cucumber salad, peanuts, chilli, lime and coriander, served with steamed rice

### Wild Mushroom Risotto (VG)

£16.75  
Risotto of sautéed wild mushrooms and fresh herbs, with plant based butter and cheese

### Vegetable Tikka Masala (V)

£14  
Sweet potato, chickpeas and spinach, cooked in a traditional Masala sauce, served with pilau rice and a coriander and mint yoghurt

Add Poppadum | £1

Add Chapatis | £2

### Venison & Ale Suet Pudding

£17  
Hand made suet pudding filled with slow cooked venison and mushrooms, served with seasonal vegetables and a choice of thick-cut chips or mashed potato

## SIDES

Onion Rings (V) | £3.50

Seasonal Salad (VG) | £3.50

Mashed Potato (V) | £3.50

Thick-Cut Chips (V) | £3.50

Buttered Seasonal Vegetables (V) | £3.50

## DESSERTS

Black Forest Chocolate Mousse (VG) | £6.50

Dark chocolate mousse with morello cherry compote

Luxury Lakes Ice Cream & Sorbet Selection (V) | £6

Ask a member of our team for today's selection

Cheese Board | £10.95

Selection of cheeses served with biscuits, fruit and homemade chutney



Hot Chocolate Fudge Cake | £6.50

Hot chocolate sauce and vanilla ice cream

Salted Caramel Cheesecake | £7

Topped with caramel popcorn

Sticky Toffee Pudding (V) | £7.50

With salted caramel sauce and vanilla ice cream

Pear, Cinnamon & Plum Crumble (V) | £5.50

Served with custard

Add A Scoop of Ice Cream | £2

(V) Vegetarian (VG) Vegan

✂ Chef Recommendation

## LIGHT BITES

Served 11am - 5pm, 7 days per week

**Toasted Tomato, Basil & Mozzarella Sandwich (V) | £9.50**  
Heritage tomatoes, mozzarella and basil oil on sourdough, served with thick-cut chips

**Satay Cauliflower Bun (VG) | £8.50**  
Crispy fried cauliflower, satay sauce, toasted peanuts, cucumber salad, chilli, lime and coriander, served in a toasted sourdough bun with thick-cut chips

**Roast Meat Sandwich of the Day | £11.50**  
Ask a member of the team for today's choice of meat, in a toasted sourdough bun, served with thick-cut chips and gravy

**Crispy Fish Bun | £9.50**  
Fish fillet in crispy batter with crab mayonnaise and shaved fennel, served in a toasted sourdough bun with thick-cut chips

**Bacon, Brie & Cranberry Toastie | £11.50**  
In toasted sourdough bread, served with thick-cut chips

**Smoked Haddock Crumpet | £8.75**  
In toasted sourdough bread, served with creamed leeks, bacon and cheese sauce

**Peppercorn Steak on Toast | £12**  
Seared rump steak, caramelised onions and peppercorn sauce, served on toasted sourdough with thick-cut chips

**Game Casserole | £8**  
Braised game in a rich red wine sauce with root vegetables and herbs, served with a cheddar and sage dumpling and crusty bread

**Chicken Tikka Wrap | £8.50**  
Marinated chicken tikka wrap filled with cucumber salad, mint and coriander yoghurt, served with thick-cut chips

Add soup to any sandwich or wrap | £2.50

## SUNDAY LUNCH

Served 12pm - 5pm, every Sunday  
(subject to availability)

**Roast Topside of Beef**  
**Regular | £16 Large | £18**  
Slow-roasted beef topside served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

**Roast Turkey**  
**Regular | £14 Large | £15.50**  
Served with sausage meat stuffing, roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

**Roast Pork Loin**  
**Regular | £14 Large | £15.50**  
Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy

**Roast Vegetable Gratin (V)**  
**Regular | £14 Large | £15.50**  
Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich vegetarian gravy

*Children's portions are available for £10.50*

## SUNDAY SIDES

**Pigs In Blankets | £3**  
**Cauliflower Cheese | £3**  
**Roast Potatoes | £3**  
**Extra Yorkshire | £2**  
**Extra Stuffing | £3**



## CHILDREN'S MENU

### STARTERS

**Crispy Potato Skins (V) | £2**  
Served with aioli

### MAINS

**Fish & Chips | £4**  
Served with tartare sauce and mushy peas

**Grilled Chicken Goujons | £4**  
Served with thick-cut chips, buttered corn on the cob and broccoli

**Burger & Chips | £4**  
4oz beef patty in a brioche bun, served with thick-cut chips

**Meatballs | £4**  
Meatballs in a tomato sauce and linguine pasta

**Tomato Linguine Pasta (V) | £4**  
Linguine in a fresh tomato sauce

**Sausage & Mash | £4**  
Served with garden peas and gravy

### DESSERTS

**Luxury Lakes Ice Cream & Sorbet Selection (V) | £2**  
Ask a member of our team for today's selection

**Sticky Toffee Pudding (V) | £2**  
Served with caramel sauce and vanilla ice cream

**Candy Floss Sundae | £2**  
Candy floss ice cream, raspberry sauce and marshmallows



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

  
**THE INN COLLECTION**  
GROUP

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

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. Adults need around 2,000 kcals per day. 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 612 563. Email: info@thepheasantinnbassenthwaite.com