

Wines

By the glass & carafe

	SMALL 125ML	REGULAR 175ML	LARGE 250ML	CARAFE 500ML	BOTTLE 750ML
WHITE					
1 SAUVIGNON BLANC, STONELEIGH VINEYARDS (MARLBOROUGH, NZ) Classic, lively, Sauvignon Blanc that captures the essence of Marlborough.	£3.95	£5.75	£7.95	£15.50	£22.50
2 CA DI ALTE PINOT GRIGIO (ITALY) Lively & aromatic on the nose, with bread crust perfumes & pear	£3.75	£4.95	£6.95	£14.25	£19.50
3 CHARDONNAY, CAMPO NUEVO (SPAIN) Crisp, fresh, balanced with lemony/apple notes.	£3.50	£4.75	£6.75	£13.50	£18.00
ROSÉ					
4 WHITE ZINFANDEL, SUTTERHOME WINERY (CALIFORNIA) This delightfully fruity, naturally sweet blush wine has the aroma of fresh raspberries.	£3.50	£4.75	£6.75	£13.50	£18.00
RED					
5 TEMPRANILLO, CAMPO NUEVO (SPAIN) Bright cherry & strawberry fruit.	£3.50	£4.75	£6.75	£13.50	£18.00
6 SHIRAZ, OLD PRESS (AUSTRALIA) Ripe plum & red berry fruit with a spicy peppery finish.	£3.75	£4.95	£6.95	£14.00	£19.00
7 MERLOT, RIO LENTO (CHILE) Red cherry & plum aromas, medium bodied.	£3.75	£4.95	£6.95	£14.00	£19.00

White

9 SOAVE, PASQUA, VENETO (ITALY) Tones of citrus, peach & crushed mineral.	£19.50
10 CHARDONNAY SEMILLON, BROOKFORD (AUSTRALIA) Clean & crisp with fresh juicy flavours.	£19.00
11 SAUVIGNON BLANC/CHARDONNAY/GEWURZTRAMINER, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A delicious sensual wine, aromas of grapefruit, gooseberry & green fig lead to a long & elegant finish.	£21.00
12 VERMENTO, DOMAINE LES YEUSES, LANGUEDOC (FRANCE) Stunning, a touch of weight mid palate gives lovely drive to honey & citrus fruit.	£22.00
13 TORRONTES RESERVE, CAFAYATE (ARGENTINA) Aromatic wine, peach with a hint of lemon, great with spicy foods.	£24.00
14 SAUVIGNON BLANC, THE JUMPER (MARLBOROUGH NZ) Silver medal winner from Hunters established by Belfastman Ernie Hunter. Luscious yet refreshing notes of asparagus, gooseberry & passionfruit.	£23.00
15 FALERIO, SOLADINI, MARCH (ITALY) Like a super charged Pinot Grigio. ORGANIC! 88/100pts...a great find at a great price. Green apple blossoms & herbs.	£23.00
16 ALBARINO, MARTIN CODAX, RIAS BAIXAS (SPAIN) Gold medal winner 2013. Elegant aromas of white stone fruits & white flowers. Rounded medium bodied, perfect with fish.	£27.00
17 CHABLIS, JOSEPH DROUHIN (BURGUNDY) Dry and fruity, with mineral notes. Pleasant and long after taste.	£32.00

Sparkling & Champagne

18 PROSECCO, VAPORETTO (VENETO) Extra dry	£26.00
19 BRUT N.V CHAMPAGNE, VEUVE CLICQUOT (FRANCE)	£62.00
SNIPES	
PROSECCO, MIONETTO (ITALY)	£7.95
CHAMPAGNE, MOET & CHANDON (FRANCE)	£12.95

Red

20 PINOT NOIR, COSMINA, BANET (ROMANIA) A soft centred mulberry & cherry filled red with oak spice, eminently quaffable.	£19.75
21 MALBEC GRAND RESERVE, GRAFFIGNA (ARGENTINA) Sweet plum, lavender & anise perfume, medium to full bodied.	£23.00
22 CABERNET SYRAH, 'THE DEVIL'S COLLECTION', CASILLERO DEL DIABLO (CHILE) A mixed blend giving flavours of ripe plums, blackberries & toasted vanilla.	£21.00
23 TEMPRANILLO, FINCA LA ESTACADA, UCLES (SPAIN) 88/100pts...(Robert Parker) jam packed with ripe, spicy fruit, soft tannins & excellent balance.	MAGNUM £46.00 £24.00
24 PORTA 6, LISBOA (PORTUGAL) Intense aromas of ripe summer pudding fruits with a spicy accent. Modern style with a long finish. Voted best red of the series on 'Saturday Kitchen'.	£21.00
25 RIOJA VEGA CRIANZA (SPAIN) Aged in oak. Flavours of vanilla spices and cherries.	£26.00
26 PRIMITIVO, VILLA DEI FIORI, PUGLIA (ITALY) Full bodied with a deliciously fruit finish & warm spices.	£23.50
27 COTES DU VENTOUX, FAMILLE PERRIN, RHONE (FRANCE) From the Perrin family who own Chateau Beaucastel one of the greatest names in Chateauneuf du Pape. Medium bodied.	£26.00
28 CABERNET SAUVIGNON, CONCHA MARQUES DE CASA (CHILE) Limited production, aged in French oak for 14 mths, striking morello cherry aromas & subtle fig flavours.	£28.00

Cocktails

NEGRONI Campari, Sweet vermouth, Bombay Gin	£7.95
TOM COLLINS Beefeater Gin, lemon, sugar syrup, soda	£6.50
COSMOPOLITAN Absolut Vodka, Cranberry, Cointreau, lime	£6.95
WHISKY SOUR Bulleit Bourbon, lemon, sugar syrup, soda, bitters	£6.50
PLANTERS PUNCH Havana 3yr Rum, lemon, orange juice, soda	£6.95
EXPRESSO MARTINI (after dinner drink) Expresso shot, Kahlua, Absolut Vodka, sugar syrup	£7.95
BRANDY ALEXANDER (after dinner drink) Hennessey Brandy, Crème de cacao, fresh cream	£6.95
SUNRISE – Non alcoholic Orange juice, pineapple juice, ginger ale, grenadine	£3.95

Ultimate Gin & Tonics

HOUSE POUR BEEFEATER GIN & Schweppes tonic	£5.20
BOMBAY SAPPHIRE (ENGLAND) with a lime wedge	£3.55
JAWBOX (N. IRELAND) with orange peel & lime wedge	£5.50
PLYMOUTH GIN (ENGLAND) with orange & juniper berries	£3.80
MONKEY 47 (GERMANY) with lime peel & lavender	£6.00
SHORTCROSS (N.IRELAND) with orange peel	£5.80
TANQUERAY (ENGLAND) with grapefruit	£3.75
BEEFEATER 24 (ENGLAND) with lemon peel	£5.50
HENDRICKS (SCOTLAND) with cucumber shavings	£4.50

Alternatively you can also choose from our Fevertree & Schweppes range:
 Fevertree - Tonic, Light tonic, Elderflower tonic, Mediterranean tonic, Aromatic tonic, Sicilian lemonade, or Ginger ale all £2.25
 Schweppes - Tonic, Slimline tonic, Bitter lemon, or Ginger ale all £1.80

Craft Beers & Ciders

HILDEN BELFAST BLONDE LISBURN, NI (4.3% ABV)	500ML	£4.50
FARMAGEDDON IPA COUNTY DOWN, NI (VEGAN FRIENDLY) (5.5% ABV)	500ML	£4.95
BRÚ, LAGER (GLUTEN FREE) (4.2% ABV) IRELAND	330ML	£3.75
TEMPTED DRY, MEDIUM DRY, (5.4% ABV) STRAWBERRY CIDER (4.0% ABV) LISBURN, NI	500ML	£4.30



The
PHEASANT
ANNAHILT

Lunch & Earlybird Menu

served 12-6.30pm

To share platters & nibbles

SPICED CHICKEN PAKORAS

PRAWN & SPRING ONION FRITTERS, GREEN SLAW,
MINTED MANGO YOGURT DIP £10.95

SELECTION OF WARM BREADS

ABERNETHY BUTTER, PIMENTO & CRUSHED OLIVE TAPENADE,
HERB SCENTED OIL. £4.75

Starters

SMOKE HOUSE CHICKEN

ORZO, CONFIT GARLIC & SHREDDED BASIL CREME FRAICHE £6.75

AROMATIC DUCK KOFTAS

SUGAR SNAP, RADISH, SPRING ONION SALAD, SESAME & MISO DIP £6.50

CHEFS SOUP OF THE DAY **V** **GF**

WARM BREADS £4.25

SAUTE CALAMARI

SMASHED CHICK PEA SALAD, MERGUEZ SAUSAGE, ROMESCO DRESSING £6.75

HOME MADE CHICKEN LIVER & PORK PATE

PICCALILLI, WATERCRESS, CHAR GRILLED TOASTS £6.50

CRISPY COCONUT TIGER PRAWNS

THAI CURRY DIP, ASIAN SLAW £6.95

BAKED BRIE **V** **GF**

PECAN, CRANBERRY & BACON CRUMBLE £6.75

Fish Corner

PAN FRIED HAKE LOIN **GF**

PATATAS BRAVAS, CHORIZO & BASIL SABAYON £12.95

KILN CURED HADDOCK

WARM GARDEN LEEK, POTATO & APPLE SALAD,
CLONAKILTY BLACK PUDDING £12.75

From the Larder

CHAR GRILLED STEAK SANDWICH **GF**

DRESSED BABY GEM, SMOKED CHEDDAR POLENTA FRIES, CHIPOTLE RELISH,
PARMESAN ONION RINGS £12.50

BALSAMIC & HONEY GLAZED PORK BELLY **GF**

ROAST CARROT PUREE, TRUFFLE SCENTED MASH, PAN JUICES £11.95

GRIDDLED PORK KEBABS

ROASTED VEGETABLE & PRESSED FETA COUS COUS CRUSHED HERBS £12.50

MARINATED CHICKEN FILLET **GF**

SERRANO HAM, MOZZARELLA STUFFING, BASIL POMME PUREE,
COURGETTE, AUBERGINE STACK £11.95

Non carnivores

NUT AND LENTIL ROAST

SPICED TOMATO & PARMESAN GLAZE,
DRESSED ROCKET & SHALLOT SALAD £9.50

THAI RED CURRY

MANGO & CHILLI RELISH, BASMATI RICE BOWL, ASIAN HERB SALAD,
POPPADOM CRISPS £9.95

CLEMENTS 3 EGG OMELETTES **GF**

Choice of:

- BRIE, SPINACH & WILD MUSHROOM
 - ASPARAGUS SPEARS, CONFIT TOMATO, MOZZARELLA, TRUFFLE OIL
- SERVED WITH SIDE ORDER OF CHOICE £9.95

Butchers Block

All steaks are aged for 28 days for maximum flavour and juiciness,
and served with tobacco onions

PRIME LEAN RUMP STEAK 8OZ ... £13.95 12OZ ... £18.75

PRIME MARBLED SIRLOIN 8OZ ... £14.95 12OZ ... £19.95

PRIME TENDER FILLET STEAK 8OZ ... £19.95 12OZ ... £26.00

GF OPTION ALSO AVAILABLE

SAUCES

AU POIVRE, BLUE CHEESE AND GRAPE FONDUE, WILD MUSHROOM,
BÉARNAISE, WHISKY TARRAGON AND MUSTARD SEED ALL £1.50

Gourmet Burgers

Choice of beef or chicken, served in a toasted brioche bun, mayo, beef tomato, pickled
gherkin, served with a side order of choice garnished with tobacco onions

THE PHEASANT HOUSE BURGER £10.95

THE ORIENTAL

SALT CHILLI SQUID, TERIYAKI DIP, GREEN SLAW £11.95

THE HAWAIIAN

SWEET & SOUR PINEAPPLE, PULLED PORK £11.95

SMOKEY JOE

WITH SMOKED PAPRIKA CHEDDAR & CRISPY BACON RASHERS £11.95

Side orders

£3.50

THICK HAND CUT CHIPS
PEPPERED MAYO POMME FRITE
GARLIC FRIES
BOMBAY FRIES
PLAIN MASH
BACON & CHEDDAR MASH
GARLIC POTATOES
CAESAR SALAD
GREEK FETA SALAD
TOBACCO ONIONS
STIR FRIED VEGETABLES

POMME FRITES
TRUFFLE MAYO & PARMESAN FRIES
THICK CUT GARLIC FRIES
CROSS CROSS FRIES
SPRING ONION MASH
BABY BOILED POTATOES
HOUSE SALAD
ROCKET/AVOCADO/TOMATO
SAUTÉED MUSHROOMS
MARKET VEGETABLES

GF CAN BE MODIFIED TO GF **V** VEGETARIAN OPTION AVAILABLE

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM YOUR SERVER