



The
Pheasant
ANNAHILT

EVENING
MENU

NIBBLES

- MIXED ARTISAN BREAD BOARD** 6
Black olive tapenade, beetroot hummus, Abernethy butters (v)
- INDIAN BOARD** 7
Spiced onion Bhaji, garlic naan and poppadom with mango purée, minted yoghurt, Bombay mayo (v)
- CORN NACHOS** 6
Grated mozzarella and cheddar, ranch rio sauce, guacamole and roquito peppers (v option)
ADD Pulled pork 2

STARTERS/SMALL PLATES

- SMOKED HONEY CHILLI CHICKEN** 8
Pickled cucumber, spring onion and peanut crunch
- ARDGLASS CRAB & PRAWN FISHCAKE** 9
Tomato salsa Rosso, basil and lemon emulsion
- 8hr SLOW COOKED PORK RIBS** 8.5
Marinated in chipotle and BBQ, burnt corn and napa slaw
- ROAST LARCHFIELD PHEASANT** 7.5
Charred cabbage, celeriac and apple, fruit and nut granola, tarragon vinegar
- BUFFALO STYLE CAULIFLOWER WINGS** 7
Curried vegan mayo, red cabbage slaw (v/ve)
- SEAFOOD ORECCHIETTE** 8
White wine and fresh herb cream, Parmesan toasted crumb, toast

GIFT VOUCHERS AVAILABLE



MAINS

- BRAISED LAMB SHANK** 19
Rosemary pomme purée, crushed roots, redcurrant & port jus
- PETER HANNAN'S APRICOT & WALNUT STUFFED PORK LOIN** 18
Celeriac purée, burnt carrot, potato gratin, pan jus
- THE PHEASANT SHORTHORN BEEF BURGER** 15
with the finest cuts of shin, rump and brisket, lettuce, tomato gherkin, mayonnaise, seeded bap, tobacco onions and burger relish, side of choice
ADD Smoked cheddar and bacon 2
ADD Bbq pulled pork 2
- CHEFS GRILLED FISH OF THE DAY** 22
Sundried tomato, caper & prawn beurre noisette, Abernethy dulce buttered baby potatoes, garden greens
- MISO MARINATED SALMON & TIGER PRAWN UDON NOODLE BOWL** 17
Asian stir-fried vegetables Indonesian laksa
(v/ve) MARINATED TOFU & OYSTER MUSHROOM 14
- CHARRED BEETROOT & MUSHROOM BURGER** 15
Tomato salsa, onion jam, rosemary and sea salt fries (v/ve)
- SUPREME OF IRISH CHICKEN** 18
Sautéed potato, chorizo & pea, chipotle & paprika hollandaise
- THE PHEASANT STEAKS**
All our steaks are hand picked from the finest locally sourced herds. Steaks served with buttered corn, burnt onion purée, tobacco onions and choice of sauce
- 10oz SIRLOIN** 28
6oz FILLET 26
12oz FILLET MEDALLIONS 38

SIDES

- all 3.95
- Skin on fries / Criss cross fries / Garlic hand cut chips / Mashed potato / House salad / Caesar salad / Seasonal vegetables / Tobacco onions / Chunky Chips

SAUCES

- all 2
- Jack Daniels Peppercorn sauce / Stilton Blue Cheese / Forest Mushroom

BOOK ONLINE

www.ploughgroup.com    ResDiary™

Many of our dishes can be altered to suit gluten free requirements however our kitchen is not a gluten free zone

(v) ... Vegetarian (ve) ... Vegan
(v option) ... Vegetarian & Vegan options, these dishes can be modified, please inform your server

Please inform your server of any allergies or intolerances

WINES

WHITE BY THE GLASS

	125ml	175ml	250ml	500ml
POESIE CHARDONNAY (ITALY) Crisp, fresh & balanced with lemon & apple notes	3.5	4.75	7	14
CA DI ALTE PINOT GRIGIO (ITALY) Lively & fruity on the nose	3.8	5.25	7.25	14.5
STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ) Classic & lively, the essence of NZ	4	6	8.25	16.5

RED BY THE GLASS

POESIE MERLOT (ITALY) Red cherries & plum aromas, medium bodied	3.5	4.75	7	14
TERRAPURA CABERNET SAUVIGNON (CHILE) Red fruit and delicate flora notes, perfect with red meats and cheese	3.8	5.25	7.25	14.5
CONCHA GRAN LOMO MALBEC (ARGENTINA) Notes of currants, plums & spices, medium bodied	3.5	4.75	7	14

ROSE BY THE GLASS (19 Btl)

SUTTERHOME WHITE ZINFANDEL (CALIFORNIA) Fruity, naturally sweet blush wine. Aromas of fresh raspberries	3.5	4.8	7	14
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WHITE WINES Btl

1. TERRAPURA SAUVIGNON BLANC (CHILE) 21 Fruity aromas; a hint of wild flowers
2. STONELEIGH SAUVIGNON BLANC (MARLBOROUGH, NZ) 25 Classic & lively, the essence of NZ
3. CA DI ALTE, PINOT GRIGIO (ITALY) 21 Lively & fruity on the nose
4. POESIE CHARDONNAY (ITALY) 21 Crisp, fresh & balanced with lemon & apple notes
5. THE HOLY SNAIL CHARDONNAY (FRANCE) 25 Following the incredible success of The Holy Snail Sauvignon blanc, Thierry Delounay has now produced this elegant styled Chardonnay. Peach, lemon & mineral notes with subtle balance & concentration
6. SAINT JEAN DES SOURCES SAUVIGNON PIQUEPOUL, LANGUEDOC (FRANCE) 24 Notes of citrus fruit, minerals & gooseberry, excellent balance & refreshing finish
7. THE JUMPER SAUVIGNON BLANC (MARLBOROUGH, NZ) 26 Notes of citrus fruit, minerals & gooseberry, excellent balance & refreshing finish
8. ALBARINO MARTIN CODAX ALBA (SPAIN) 29 The proximity to the sea gives the wine its freshness. Rounded and full-bodied. Great with fish

RED WINES Btl

9. POESIE MERLOT (ITALY) 21 Red cherries & plum aromas, medium bodied
10. TERRAPURA CABERNET SAUVIGNON (CHILE) 21 Red fruit and delicate flora notes, perfect with red meats and cheese

11. PORTA 6 RESERVA (PORTUGAL) 26 Many people thought it impossible to improve the Porta 6, but this RESERVA is richer, smoother & even more delicious
12. CONCHA GRAN LOMO MALBEC (ARGENTINA) 20 Notes of currants, plums & spices, medium bodied
13. BODEGAS ETCHART ARNOLDO B MALBEC RESERVE (ARGENTINA) 29 A wine with great concentration & smoothness with unmistakable flavours with are classically Argentine
14. ROCLAND ESTATE CHOCOLATE BOX GSM (BAROSSA VALLEY, AUSTRALIA) 30 Blend of Grenache, Shiraz, Mataro, earthy aromas of savoury oak, dark cherries, & stewed rhubarb, leaving a lingering silky finish
15. RIOJA VEGA CRIANZA (SPAIN) 26 Black cherry & plum with a smokey licorice finish, v & ve friendly
16. STRACCALI CHIANTI (ITALY) 24 Medium-bodied, fresh, savoury and well balanced
17. DIABLO DARK RED (CHILE) 26 Full-bodied, luscious black fruits, generous, mouth filling, dark and mysterious

BUBBLES Btl

CA DI ALTE PROSECCO 26
VEUVE CLIQUOT BRUT NV, CHAMPAGNE 63
POL ROGER BRUT RESERVE NV, CHAMPAGNE 65

SNIPES 200ml

MIONETTO PROSECCO 8
MOET & CHANDON BRUT 13