

https://menuweb.menu

Loop Road Keyston, Cambridgeshire PE28 0RE, Huntingdonshire, United Kingdom +441832710241,+441832710303 - http://www.thepheasant-keyston.co.uk/









On this website, you will find the **complete** menu of Pheasant from Huntingdonshire. Currently, there are **98** meals and drinks available. The Pheasant began serving high-quality food in 1964, long before the term gastro pub was coined. Located in a charming thatched inn 12 miles west of Huntingdon, this traditional establishment exudes warmth with its oak beams, open fires, and wooden furniture. The bar is spacious and inviting, while the Garden Room at the rear opens up to a sunny patio garden. The Hoskins family originally owned and ran the inn until 2007, but have since reclaimed it in 2012, with Simon Cadge as the Chef Patron. Offering delicious food, a friendly atmosphere, real ales, an award-winning wine list, log fires, and a herb garden, The Pheasant is

everything one could desire in a country inn. Recently named the 'Cambridgeshire Dining Pub of the Year 2016' by the Good Pub Guide.



Salads

MIXED LEAF SALAD

Non Alcoholic Drinks

WATER

Alcoholic Drinks

PROSECCO

Pasta

SOFT

Pizza

SPECIAL PIZZA

Main Courses

SIRLOIN

Sandwiches

PLOUGHMAN'S

Side Dishes

MASHED POTATOES

Sauces

GRAVY

From The Grill

ROAST PORK

Schwarze Tees

EARL GREY

Vegetable

GLAZED CARROTS

Tea

FRESH MINT

Children's Menu

STEAK AND CHIPS

Teas

CHAMOMILE

Bar Menu

PISTACHIO NUTS

Cheese Boards

GOAT'S

Seasonal Smoothies

SUPERFRUIT

Spoons

LEEK FONDUE

Kids Dessert

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

Cheese From Provisions

HARD

Pmd Tea's By The Pot

ROOIBOS



The Lanesborough Afternoon Tea With Champagne £90

SANDWICHES

Early Bird Menu - Appetizers.

POTATO CRISPS

Drinks

BEER

GLASS OF WINE

Hot Drinks

TEA

COFFEE

Restaurant Category

DESSERT

VEGETARIAN

Dessert



TARTE TATIN

HOMEMADE TRUFFLES

HOMEMADE ICE CREAMS

RHUBARB TRIFLE

These Types Of Dishes Are Being Served



ROAST BEEF BURGER LAMB **LOBSTER**

SOUP

FISH

TURKEY

Ingredients Used



PEPPERMINT VEGETABLES HALIBUT

MUSTARD

HADDOCK

PORK MEAT

BEEF

EGG

SCALLOPS

DUCK

CHEESE

Uncategorized

FISH AND CHIPS FILLET OF COD WITH HAND-CUT CHIPS, PEAS PUDDING, TARTARE SAUCE AND LEMON

PROSECCO SUPERIORE, 'CA MORLIN'

PAN-FRIED SALMON AND PRAWN FISHCAKE WITH CAVOLO NERO, COCKLE AND DILL CREAM

JIMMY BUTLERS FREE-RANGE PORK SAUSAGES WITH MASHED POTATOES, CROWN PRINCE SQUASH, CAVOLO NERO, RED ONION RELISH AND RED WINE SAUCE

ROAST COURGETTES

ROCKET, PARMESAN AND PINE NUT

ADNAMS SELECTION RESERVE RUBY PORT



969 10 YR OLD TAWNY PORT GRAHAM'S (SERVED COOL)

978 1997 VINTAGE PORT QUINTO DO INFANTADO.

YOGHURT, APPLE AND BLACKBERRY TART WITH CINNAMON ICE CREAM

MUSCOVADO AND HAZELNUT TORTE WITH CREME FRAICHE AND ORANGE SAUCE

BAKED LEMON AND RAISIN CHEESECAKE WITH GINGER ICE CREAM

SORBETS RHUBARB

900 2014 PINK MOSCATO

908 2014 CORDON CUT

918 2009 LE COLOMBARE

920 2010 CHATEAU LAVILLE

959 5 YEAR OLD JUSTINO'S RESERVE. MADEIRA

953 PEDRO XIMENEZ, EL CANDADO, VALDESPINO. SHERRY

HOT CHOCOLATE OR CHILLI CHOCOLATE

WILLIAMS' ENGLISH BREAKFAST

TEA PIGS' GREEN TEA

CORNISH LAMB KOFTE WITH BULGAR WHEAT, PICKLED CARROT SALAD AND MINTED YOGHURT

HARRINGTON GIN COCKTAIL

HARRINGTON SLOE GIN WITH PROSECCO

HARRINGTON RHUBARB GIN WITH TONIC

FRIED SALTED BROAD BEANS

CRACKLING WITH APPLE AND APRICOT COMPOTE

WHITEBAIT WITH AIOLI

MERGUEZ SAUSAGES WITH HUMUS

TEMPURA TIGER PRAWNS WITH CHILLI JAM

SPICED SWEDE SOUP WITH CREME FRAICHE AND BEETROOT SALSA

GOATS CURD, APPLE, HAZELNUT AND CHICORY SALAD WITH SHERRY AND MAPLE DRESSING

HAM HOCK TERRINE WITH SAUCE GRIBICHE AND GRANARY TOAST

PORTLAND CRAB LINGUINE WITH CHILLI, GARLIC AND FLAT LEAF PARSLEY

SMOKED POLLOCK CAKE WITH COURGETTE CHUTNEY AND RED PEPPER PUREE

TIO PEPE, GONZALES BYASS

PAN-FRIED PLAICE FILLET WITH GNOCCHI, FENNEL, SEAFOOD AND SWEETCORN CHOWDER

CHAR- GRILLED TUNA WITH YELLOW SPLIT PEAS, TENDER-STEM BROCCOLI, COCKLE AND DILL BUTTER

CROWN PRINCE SQUASH RISOTTO WITH A PARMESAN, PINENUT AND ROCKET SALAD

CHAR-GRILLED CORNISH LAMB WITH GARLIC MASH, COURGETTES, CROWN PRINCE SQUASH, KALE AND ROSEMARY SAUCE

DEVAUX, GRANDE RESERVE. CHAMPAGNE

HALF ROAST CHICKEN WITH DAUPHINOISE POTATO, CAULIFLOWER PUREE, WILTED GREENS, CONFIT SWEDE AND BAY LEAF SAUCE

UIG LODGE SMOKED SALMON AND WILD ROCKET, CAPERS, PICKLED SHALLOTS AND LEMON

CHAR-GRILLED SCOTCH BEEF FILLET WITH POTATO FONDANT, CAVOLO NERO, CELERIAC PUREE AND BOURGUIGNON SAUCE



Pheasant

Loop Road Keyston, Cambridgeshire PE28 0RE, Huntingdonshire, United Kingdom **Opening Hours:**

Monday 12:00 - 00:00 Tuesday 12:00 - 00:00 Wednesday 12:00 - 00:00 Thursday 12:00 - 00:00 Friday 12:00 - 00:00 Saturday 12:00 - 00:00 Sunday 12:00 - 00:00



Made with Menu