



Charlecote Pheasant Hotel

Sandwiches

Served till 5pm

White or Brown Bloomer Bread

Salt beef, Rocket & Horseradish Mayo	9
Mature cheddar & Pickle ^v	8.50
Honey roasted Ham	8.50
BLT - (Bacon, Lettuce & Tomato)	8.50

All are served with salad garnish & Crisp
Upgrade to fries £ 1.50

Burger

Angus Beef Burger	18.50
Cheese and Bacon Bacon Burger	21.00
BBQ Chicken Burger	18.50
Moving Mountains Cheese Burger ^{ve}	19.50

Served with Tomato Relish, Fries and Fresh Coleslaw
Add Bacon, Jalapeño or Cheese for £1.50 each

Pizzas

Hand stretched Italian Sourdough

Margherita ^v	14
Classic Pepperoni	16.50
Spicy Meat Feast	17.50
Ham & Mushroom	15.50
Pepper & Red Onion ^v	14

Small Dishes

Soup of the day, warm roll & butter ^{GFA}	6.50
Chicken wings, honey & cracked pepper ^{GF}	7.50
Warm Goats Cheese with Walnuts & Beetroot ^v	8.90
Vegetable spring rolls, hoi sin dip ^v	6.50
Thai-style Crab Cakes, Sweet Chilli Dip ^{GF}	7.50
Chicken liver pate pot, toasted Ciabatta and onion relish	7.50

Signature Dishes

Served Daily from 6pm

Chef's Roast of the Day ^{GFV} Traditional trimmings & Vegetables & Potato	19
Breaded Scampi, Chips & peas Served with Tartar sauce	17
Sweet Potato & Butternut Squash Risotto ^v Roquette & parmesan	18
Pan-fried Chicken Breast ^{GF} Chorizo & Smoked Bacon Sauce	19
Beer battered Haddock Chunky chips, mushy peas tartar sauce	19
Lamb Hery ^{GF} Buttered Mash, Roasted root vegetables	26
Spinach & Ricotta Tortellini ^v Tomato Ragu & Pea shoot	17

Nibbles

Olives ^{ve}	6
Mixed Nuts ^{ve}	4
Wasabi peanuts ^{ve}	4
Bombay mix ^{ve}	4

Sides

French fries ^{ve GF}	4.50
Thick cut chips ^{ve}	4.50
House salad ^{ve}	4.50
Panache of vegetables ^{ve GF}	4.50
Vegan coleslaw ^{ve GF}	4.50
Beer batter onion rings ^v	5.50

Desserts

Sticky Toffee Pudding ^{v GF} Butterscotch sauce, ice cream	8.50
Cheese & Biscuit ^v Celery, apple, chutney, grape	12.50
Warm Chocolate brownie ^v Chocolate sauce, raspberry sorbet	8.50
Glazed Lemon tart ^v Chantilly cream	8.50
Fruit Salad ^{ve}	7.00
3 scoops of Ice-Cream ^v Strawberry, Vanilla, Chocolate	7.50

Please ask about the daily chef specials

V - Suitable for Vegetarians **Ve** - Suitable for Vegans **GF** - Gluten Free **GFA** - Gluten Free Alternative Available

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. Where, due to circumstances beyond our reasonable control, we may need to substitute menu items or ingredients. If you have any questions, please ask your server.

We are proud that all our eggs are from free range chickens