Desserts

Sticky Toffee Pudding
Toffee sauce, clotted cream ice cream
G, E, D / S / 963 kcal V 9.50

Cherry Bakewell Blondie
Salted caramel ice cream, white chocolate soil
G, N, S, E, D, SD / P, CE, MU / 686 kcal V 9.50

Chef's Seasonal Crumble
Crème anglaise
ASK FOR ALLERGENS & CALORIES V, VEO, GF 9.00

Chef's Recommendation
Cappuccino Panna Cotta
Cocoa nib & caramel tuile, espresso gel
D, SD / E / 423 kcal GF 9.00

Avocado Dark Chocolate Mousse
Candied walnut, kirsch cherries
N, S, SD / P, D, SE / 353 kcal VE, GF 8.50

Selection of Ice Creams & Sorbets
Three scoops, brandy snap tuile, chocolate soil
N, S, E, D, SD / 650 kcal V, GF 8.00

Chef's Duo of Local Cheeses
Thomas Fudge crackers, chutney, celery, grapes
G, D, CE / MO, P, L, N, S, MU, SE / 449 kcal V 12.50

Nearly Full?

Affogato Martini
Espresso, clotted vanilla ice cream, Tia Maria shot, home-baked cookie
G, S, E, D / 265 kcal V 10.00

Affogato
Espresso, clotted vanilla ice cream, home-baked cookie
G, S, E, D / 199 kcal V 8.00

Scoop of Sorbet
ASK FOR ALLERGENS & CALORIES 3.50 / scoop

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans · CE: Celery · D: Dairy · E: Eggs · F: Fish · P: Peanuts · G: Gluten
L: Lupin · N: Nuts · MO: Molluscs · MU: Mustard · S: Soya · SD: Sulphur dioxide · SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

The Pheasant

Country Hotel & Inn

NOVEMBER 2025 Which? Recommended Provider LARGE HOTEL CHAINS

THE COACHING INN GROUP

AA Rosette award for culinary excellence 2026

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