

The Pheasant

Seafood Supper Club

Amuse bouche

A bite size seafood delight paired beautifully with Ca'di Alte Sparkling Rosé

Four Course tasting menu

Pan fried scallops, spiced carrot purée, dukkah crumb

125ml Rag and Bone Riesling- Australia

Pan-fried sea bass, clam velouté, saffron potatoes, grilled piquillo peppers (gf)

125ml Castro Martin Family Estate Albariño- Spain

Cleanse your palate with Lucas' refreshing Granita

Pan roasted cod, summer squash veloute, herb arancini, heritage tomatoes

125ml Weemala Pinot Gris- Australia

Something sweet

Rum poached pear, spiced syrup, coconut ice cream (v, gf)

50 ml Cline Late Harvest Mourverde - France

Additional Menu Information



We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

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