



THE PHEASANT HOTEL

Autumn menu – available at lunch and dinner

Starter

Salad	Heritage beetroots, chalk stream trout, spiced oat crackers, trout caviar, yoghurt	£12
Beef	60 day aged rump steak tartare, truffled carrot juice, pickled turnips, potato crisps	£11
Terrine	Herb fed chicken, smoked bacon, thyme mayonnaise, chestnut mushrooms	£10
Scallop	Isle of Mull king scallop, salt aged duck, bok choy, radish, soy nuts (£10 supplement dbb)	£20

Main course

Partridge	Rievaulx partridge Rossini, butternut squash, quinoa, pumpkin seed, savoy cabbage	£26
Pork	Welsh black pork belly, caramelized endive, sour apple, smoked butter potatoes	£22
Lamb	Saddle of salt-aged lamb, heritage carrots, balsamic yoghurt, minted potatoes, pesto	£26
Plaice	Fried in brown butter, broccoli and hazelnuts, salt and vinegar potatoes, pear	£24

Pudding

Fig	Courtyard fig leaf ice cream, tuile biscuits	£8
Soufflé	Pheasant orchard apple soufflé, cinamon sugar, brown butter ice cream	£12
Billionaire	Shortbread tart, caramel crema, pear and lemon thyme, candied hazelnuts, praline	£10
Banana	Kaffir lime and banana bavarois, toffee cake, pecans, yoghurt sorbet	£9
Cheese	A selection of British and Irish farmhouse cheeses. (£5 supplement dbb)	£15