



## THE PHEASANT HOTEL

**Autumn Tasting menu – available at lunch and dinner**  
**5 or 7 course tasting menu (whole table only) £55/75**  
**(£10/30 supplement db&b)**  
**Wine pairing £40/55**

### **Appetiser**

<b>Salad</b>	Heritage beetroots, chalk stream trout, spiced oat crackers, trout caviar, yoghurt
<b>Beef</b>	Sixty day aged rump steak tartare, truffled carrot juice, pickled turnips, potato crisps
<b>Plaice</b>	Fried in brown butter, broccoli and hazelnuts, salt and vinegar potatoes, pear
<b>Partridge</b>	Rievaulx partridge Rossini, butternut squash, quinoa, pumpkin seed, savoy cabbage
<b>Soufflé</b>	Pheasant orchard apple soufflé, cinnamon sugar, brown butter ice cream
<b>Cheese</b>	A selection of British and Irish farmhouse cheese

**Vegetarian tasting menu available on request**