



THE PHEASANT HOTEL

Sample Sunday Lunch

Starter

Soup

Broccoli and Yorkshire blue, pickled celery

Salmon

Roasted and oak smoked salmon, pickled cucumber, sour dough

Terrine

Ham hock and spring onion terrine, hoisin, soy nuts, bok choy

Mussels

Shelled Shetland mussels, creamed marinère sauce, squid ink tapioca

Salad

Heritage beetroot, goats cheese, candied hazelnuts, oat crackers

Main Course

Beef

Sixty day aged sirloin, caramelised onion, roasted potatoes, Yorkshire pudding

Lamb

Salt aged lamb rump, rosemary mash, heritage carrots, redcurrant and mint sauce

Chicken

Herb fed chicken rossini, truffled wild mushrooms, root vegetable mash

Salmon

Steamed Scottish organic salmon, sauce verte, dill and black pepper potatoes

Pasta

Trofie pasta, organic buffalo mozzarella, avocado, pine nuts, basil

Pudding and Cheese

Toffee

Sticky toffee pudding, caramelised pear, vanilla ice cream

Cheesecake

Lemon and blackberry cheesecake, cinder toffee, gingernuts

Crumble

Garden apple and damson crumble, blackcurrant leaf ice cream, custard

Banana

Banana and kaffir lime bavarois, yogurt sorbet, toffee cake, pecan

Cheese

A selection of British and Irish farmhouse cheese

2 Courses £28.50 | 3 Courses £34.00