



'PHEZEROO 2.0' – We are bringing the Pheasant to you!
Available Wednesday-Saturday

Starters

Broccoli and Yorkshire blue cheese soup, with celery and walnuts	£5
Risotto of leeks and truffle, hazelnuts, Lincolnshire poacher cheese	£6
King prawn and hot smoked salmon cocktail, heritage tomato, bloody Mary sauce	£7
Ham hock terrine, spiced garden apple chutney, red cabbage and kale salad	£6

Mains

Beef bourguignon, smoked butter mash, buttered kitchen garden cabbage	£14
Yorkshire game and root vegetable suet pudding, greens and potatoes with nuts and seeds	£12
Scottish organic salmon, brown shrimp and caper butter, garden beetroot and chard salad	£12
Spiced butternut squash with chickpeas and red pepper, carrot and feta cheese salad	£10
North Sea fish pie, brown shrimp salad	£11

Puddings

Sticky toffee pudding, vanilla cream, candied pecans	£5
Lemon thyme posset, blackberry	£5
Pheasant orchard apple and pear crumble, fig leaf custard	£5
A selection of British farmhouse cheeses from The Courtyard Dairy, damson jelly, celery, grapes, crackers	£7

Sunday Lunch Special (Orders in by Friday for collection at 12noon on Sunday)

£20 for 2 courses, £25 for 3 courses

King prawn and hot smoked salmon cocktail, heritage tomato, bloody Mary sauce
Sixty-day aged roasted sirloin of beef, honey and mustard glazed roots, Yorkshire puddings, roasted potatoes and gravy, seasonal greens
Pheasant orchard apple and pear crumble, fig leaf custard

Essentials

Veg box	£15
Milk (2 litres)	£2.50
Butter	£2
Sourdough	£3
Garlic bread	£4

Dining In

If you want 'Phezzeroo 2.0' in larger quantities for a family supper, then please just ask and we can give you a quote.

- ❖ **Food is prepared ready to reheat at home**
- ❖ **Prices are for a single portion**
- ❖ **Collect from the hotel or there will be a £10 delivery charge within a 5-mile radius of Harome. (Free for orders over £50)**
- ❖ **Please order by midday for collection/delivery from 3pm – 5pm the same day (Excluding the Sunday lunch special).**
- ❖ **Please note we need your address, contact telephone number and full payment by debit or credit card on booking (please note we don't take Amex).**
- ❖ **To order call 01439 771241 or email: reservations@thepheasanthotel.com**



Phezzero 2.0 – Wine List

	1/2 Bottle
SPARKLING	
Drappier Champagne Cart D'or, France	20
	Bottle
Fili Prosecco Italy	18
Cottonworth Classic Cuvee Hampshire, England	30
Drappier Champagne Rose, France	34
Louis Roederer, France	50
 WHITES	 Bottle
Conte Della Vipera 2015, Italy	27
Impero Bianco (Pinot Noir) 2012, Italy	34
Joseph Phelps Chardonnay 2015, USA	50
High Road Eden Valley Chardonnay, Australia	20
Sauvignon Blanc Founders Block, Australia	22
Raizes Sauvignon Blanc, Brazil	20
Morande One to One Gewurtztraminer, Chile	18
Pouilly Fume Chateau de Tracy, France	30
Macon Villages, France	23
Costieres de Nimes Blanc, France	20
Rhanishch Estate Riesling, Germany	24
Conde Valdemar Rioja Blanco, Spain	24
 REDS	 Bottle
Pinot Noir Altura, Argentina	24
Casa Valduga Terroir Cabernet Franc, Brazil	20
Chateauneuf-du-Pape, France	35
Badine de la Pomerol, France	35
Bourgogne Pinot Noir Presitge, France	25
Primitivo di Manduria Reserva, Italy	28
Jorio Montepulciano, Italy	23
Barolo, Prunotto, Italy	40
Monastrell Time waits for No One, Spain	20
Monastrell Time waits for No One GM, Spain	23
Very Sexy Shiraz, South Africa	20
Cabernet Sauvignon, Cakebread Cellars, United States	58
 ROSE	 Bottle
Whispering Angel, France	26
Chateau de L'Aumerade, France	20
Primitivo Rose, Tramari, Italy	18

Please note all bottles are
subject to availability.