



THE PHEASANT HOTEL

Winter Menu – available at lunch and dinner

Starter

Sweetbreads

Fried lamb sweetbreads, chicory jam, minted cider vinegar jelly, hen of the woods £12

Smoked haddock

Ravioli of Hartlepool smoked haddock, duck egg yolk, leeks, celery £10

Terrine

Guinea fowl and ham hock, beetroots, goats curd, truffle £11

Halibut

Gigha halibut tartare, kohlrabi, dill, buddha lemon, sea greens £12

Main course

Duck

Roasted salt-aged breast, confit leg ragout, Jerusalem artichoke, brown sauce, hispi cabbage £28

Beef

Helmsley ale glazed ox cheek, root vegetables and horseradish, pomme mousseline £25

Venison

Roasted loin, pomme dauphin, salt baked celeriac, fig purée, purple kale £34
(£10 supplement DBB)

Brill

Steamed and tempura brill, old Winchester cheese gnocchi, fennel cream, confit lemon £26
(Add Exmoor caviar £10 supplement)

Pudding

Parfait

Praline parfait, mango and passion fruit, brown butter tuile £9

Soufflé

Baked clementine soufflé, mulled spice sugar, vanilla ice cream £12

Salsify

Caramelised salsify and caramel chocolate chip ice cream £6

Chocolate

Michel Cluizel 72% dark chocolate, whisky mascarpone, coffee, lemon £10

Rum baba

Yorkshire explorer rum baba, rice pudding custard, candied pineapple £12

Ice cream

A selection of sorbets and ice creams £6

Cheese

A selection of British and Irish farmhouse cheeses £15
(£5 supplement dbb)