



THE PHEASANT HOTEL

Winter Tasting menus– available at lunch and dinner- whole table only

Tasting Menu A | £75 per person

Appetiser

Warm velouté, flavoured breads and butters

Halibut

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

Sweetbreads

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

Brill

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

Salt aged duck

Roasted breast, confit leg ragout, Jerusalem artichoke, brown sauce, hispi cabbage

Salsify

Caramelised salsify and caramel chocolate chip ice cream

Rum baba

Yorkshire explorer rum baba, rice pudding custard, candied pineapple

Cheese

A selection of British and Irish farmhouse cheese
(£7.50 supplement per person)



Tasting Menu B | £55 per person

Appetiser

Warm velouté, flavoured breads and butters

Halibut

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

Brill

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

Salt aged duck

Roasted breast, confit leg ragout, Jerusalem artichoke, brown sauce, hispi cabbage

Rum baba

Yorkshire explorer rum baba, rice pudding custard, candied pineapple

Cheese

A selection of British and Irish farmhouse cheese
(£7.50 supplement per person)

