



## **PHEZEROO 3.0 MENU**

**For the week commencing 12<sup>th</sup> April  
Available Friday 16<sup>th</sup> and Saturday 17<sup>th</sup> April**

**For menu A, B, and C please order by midday Thursday 15<sup>th</sup> April for  
collection between 3-5pm on Friday 16<sup>th</sup> April or 12-5pm  
on Saturday 17<sup>th</sup> April**

### **Menu A | £25 per person**

Guinea fowl and ham hock terrine, piccalilli, sourdough  
North Sea cod, asparagus and morels, fresh garlic aioli, jersey royals  
Lemon posset, passion fruit, raspberry

### **Menu B | £22.50 per person**

New season asparagus, cacklebean egg, crushed peas, lovage mayonnaise, radish  
Roasted butternut squash, red pepper, halloumi, quinoa, kale, sweet chilli sauce  
Lemon posset, passion fruit, raspberry

### **Menu C | £27.50 per person**

Charred sea trout gravadlax, lovage mayonnaise, Shetland mussels, radish, watercress,  
horseradish  
Spiced lamb shank, rosemary and redcurrant sauce, creamed potatoes, seasonal greens  
Muscovado and vanilla rice pudding, Yorkshire rhubarb jam

### **Phezzeroo Sunday lunch £27.50 per person**

**Please order by midday Saturday 17<sup>th</sup> April for collection  
between 11am-midday on Sunday 18<sup>th</sup> April**

Charred sea trout gravadlax, lovage mayonnaise, Shetland mussels, radish, watercress,  
horseradish  
Sixty-day aged sirloin of beef, rosemary roasted potatoes, Yorkshire pudding, onion gravy, confit  
heritage carrots, seasonal greens  
Muscovado and vanilla rice pudding, Yorkshire rhubarb jam