



THE PHEASANT HOTEL

SAMPLE A LA CARTE MENU – available at lunch and dinner

Starter

Crab £16

Whitby crab, chilled gazpacho, cucumber sorbet

Sea trout £14

Sea trout gravadlax, crème fraiche, radish, watercress

Duck £12

Rolled confit duck terrine, liver parfait, heritage carrot & orange chutney, toasted sourdough

Melon £10

Roasted Charentais melon, cured ham, pea and mint velouté, ewe's curd

Main course

Plaice £24

Plaice fried in brown butter, new season asparagus, morels, fresh garlic aioli, Jersey royals

Lamb £26

New season lamb rump, smoked aubergine purée, pomme dauphine, Greek salad, spiced lamb jus gras

Beef £40

Sixty-day aged fillet, black garlic, broad beans, bone marrow, hazelnuts, heritage beetroot, boulangère potatoes (£10 DBB supplement)

Halibut £28

Steamed isle of Gigha halibut, courgette & basil, lobster fritter, warm potato salad, tomato butter sauce

Pudding

Mango £10

Mango & lemongrass mousse, coconut cake, passion fruit

Soufflé £12

Raspberry & rose soufflé, dark chocolate ice cream

Strawberry £10

Strawberry & elderflower shortcake, vanilla cream cheese, strawberry sorbet

Chocolate £10

Chocolate fondant, blackcurrant leaf ice cream, salted caramel sauce, cocoa nib tuile

Selection of ice cream & sorbet £8

Cheese £16

Selection of British & Irish farmhouse cheese (£5 DBB supplement)