



THE PHEASANT HOTEL

SAMPLE TASTING MENU

7 Courses | Whole table only | £75 per person (£30 DBB supplement) | £60 drinks pairing

Crab

Whitby crab, chilled gazpacho, cucumber sorbet

Edda lei Bianco, San Marzanno, 2019, Salento

Duck

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

Quevris, Tbilvino, 2017, Giorgia

Melon

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

Sonhador Branco, Howard's Folly, 2019, Alentejano

Plaice

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

Alvarinho Minho, 2018, Vinho Verde, Portugal

Beef

Sixty-day aged fillet, black garlic, broad beans, bone marrow, hazelnuts, heritage beetroot, boulangère potatoes

Chateau d'Arsac, Margaux, 2015, Bordeaux

Lemon top

Freshly churned mascarpone ice cream, candied lemon, lemon thyme sherbet

Soufflé

Raspberry & rose soufflé, dark chocolate ice cream

Chateau Briatte Sauternes, 2012, Bordeaux, France

Cheese

A selection of British and Irish farmhouse cheese

£10 supplement per person