



## THE PHEASANT HOTEL

### SAMPLE VEGETARIAN TASTING MENU

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

#### Gazpacho

Tomato gazpacho, sourdough croutons, toasted pumpkin seeds

*Edda lei Bianco, San Marzanno, 2019, Salento*

#### Cheese

Winslade cheese tart, caper and lemon jam, Douglas fir pine, apple

*Quevris, Tbilvino, 2017, Giorgia*

#### Melon

Pickled Charantais melon, pea, mint, new season asparagus salad

*Sonhador Branco, Howard's Folly, 2019, Alentejano*

#### Asparagus

Grilled new season asparagus, morel mushrooms, warm potato salad, fresh garlic aioli

*Alvarinho Minho, 2018, Vinho Verde, Portugal*

#### Beetroot

Baked beetroot, black garlic, confit onion, broad beans, hazelnuts, pomme dauphine

*'Peppoli' Chianti Classico, Antinori, 2018, Tuscany*

#### Lemon top

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

#### Souffle

Raspberry & rose souffle, dark chocolate ice cream

*Chateau Briatte Sauternes, 2012, Bordeaux, France*

#### Cheese

**A selection of British and Irish farmhouse cheese**

£10 supplement per person