



THE PHEASANT HOTEL

SAMPLE A LA CARTE MENU

Starter

Soup £7

Soup of the day (V)

Crab £16

Whitby crab, brown crab cracker, burnt apple puree, pickled cucumber

Scallops £16

Seared scallops, pig's cheek, crushed peas

Tartare £12

Steak tartare, piccolo pickled cucumber, beef tendon crisps, black garlic mayo, mustard

Pigeon £13

Wood pigeon breast, truffled leg croquette, beer pickled wild mushrooms, tarragon

Waldorf £12

Cote Hill blue cheese mousse, pear gel, pickled pear, celery, roasted walnuts, sourdough crisps

Main course

Stonebass £26

Pan fried stone bass, artichoke and lemon velouté, pickled blue meat radish, kohlrabi

Duck £30

Yorkshire duck breast, meadowsweet violet potatoes, foie gras, duck hearts, sweetcorn and lime caramel puree

Risotto £16

Artichoke, garden herb and parmesan risotto, confit onion, lemon, peas (v)

Lamb £30

Lamb rump, ewe's curd, roasted apricot, smoked garlic mayonnaise, spiced lamb jus, olive crumb, lamb hotpot

Beef £35

8oz Sixty-day aged sirloin steak, au poivre butter, chunky chips, onion rings, grilled tomatoes (£5 DB&B Supplement)

Halibut £31

Steamed isle of Gigha halibut, pancetta, baby squid, pumpkin, wasabi and chorizo oil

Pudding

Buttermilk and Lavender £11

Buttermilk and lavender mousse, peach, meringue

Soufflé £14

Banana soufflé, gingerbread ice cream, banana, Yorkshire Explorer rum caramel, lime

Plum £12

Pheasant plum tart, whipped nutmeg custard, damson gin puree, garden plum, torched meringue sorbet

Chocolate £12

Pecan cake, chocolate mousse, slated caramel cream, candied pecans, cherry sorbet

Selection of ice cream & sorbet £8

Cheese £18

Selection of British & Irish farmhouse cheese (£5 DB&B Supplement)

Sides £5

Chunky chips

French fries

Smoked butter mash

Dressed mixed salad

Sautéed Jersey Royal potatoes

Buttered seasonal vegetables

A discretionary service charge of 10% is added to all bills