



THE PHEASANT HOTEL

SAMPLE LUNCH MENU

Starter

Soup £7

Soup of the day (V)

Burrata £12

Burrata, heritage tomato salad, balsamic

Smoked salmon £12

Smoked salmon, beetroot, cucumber, crème fraiche

Prawn £14

King prawn and avocado cocktail, sun blush tomatoes, marie rose

Scallops £16

Seared scallops, pig's cheek, crushed peas

Tartare £12

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

Main course

Risotto £10/£16

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

Chicken £12/£16

Roast chicken Caesar salad, anchovy and garlic dressing, parmesan, Parma ham, gem lettuce, crisp sourdough

Fisherman's Pie £18

North Sea fish pie, smoked butter mash, seasonal vegetables

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

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

Sides £5

Chunky chips

French fries

Smoked butter mash

Dressed mixed salad

Sautéed Jersey Royal potatoes

Buttered seasonal vegetables

Sandwiches

Pheasant Hotel croque monsieur £10

English ham, Comté cheese, English mustard, tomato chutney. Fried in butter

Chicken and bacon club £12

Hot roast chicken breast, belly bacon, hickory mayonnaise, gem lettuce, heritage tomato, char roasted bread

Beef sirloin and blue cheese £14

Sixty-day salt aged sirloin, red onion marmalade and glazed blue cheese, served on toasted open bloomer

Feta, piquant pepper, olive and toasted seeds £12

Marinated vegan feta with in-house hummus, served on toasted open bloomer

Sriracha prawn and crayfish £15

Furikake style with spring onion and pickled radish. Closed bloomer sandwich.

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