



THE PHEASANT HOTEL

SAMPLE TASTING MENU

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

Crab

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

Waldorf

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

Tartare

Charcoal dressed tartare, piccolo pickled cucumber, beef tendon crisps, black garlic mayo, mustard cress

Stonebass

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

Lamb

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

Elderflower and Apple

Elderflower and yogurt sorbet, apple sherbet

Pecan and chocolate

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

A selection of British and Irish farmhouse cheese

£10 supplement per person

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