



THE PHEASANT HOTEL

SAMPLE LUNCH MENU | WINTER 2021

Starter

Soup £7

Seasonal soup of the day (v)

Scallop £16

Seared scallops, pig's cheek, artichoke, artichoke crisp

Tartare £12

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

Rabbit £12

Homemade black pudding and rabbit terrine, fig purée, quince jelly, linseed crisps, pickled cabbage

Smoked Salmon £12

Smoked salmon, beetroot, cucumber, crème fraiche

Risotto £8/£16

Seasonally garnished risotto of the day (v)

Main course

Today's market fish £POA

Locally landed fish of the day, chive and butter crushed baby potatoes, seasonal vegetables, béarnaise sauce, charred lemon

Pork £28

Slow cooked belly and seared tenderloin of pork, herb pommes anna, carrot and cinnamon

Fisherman's Pie £18

North Sea fish pie, smoked butter mash, seasonal vegetables

Steak £38 (£5 supplement dbb)

8oz Sixty-day aged sirloin steak, chunky chips, portobello mushroom, confit tomato, beer battered onion rings, peppercorn sauce

Mushroom pudding £18

Baked wild mushroom and caramelised onion suet pudding, roast baby vegetables, yeast extract sauce, spiced carrot purée (v)

Pudding and cheese

Cinnamon £13

Knotted cinnamon bun, mulled orange custard, thyme flapjack crisps, blackberry

Soufflé £14

Banana souffle, gingerbread ice cream, spiced rum caramel, banana, lime

Peanut and grape £14

Peanut butter mousse, dark chocolate crèmeux, peanut wafer, salted sponge, red grape sorbet

Lemon £12

Triple layer lemon semifreddo, charred meringue, hazelnut, olive oil dust

Selection of ice cream and sorbet £8

Cheese £18 (£5 supplement dbb)

Selection of British and Irish farmhouse cheeses, traditional accompaniments

Sides £5

Chunky chips

French fries

Smoked butter mash

Dressed mixed salad

Sautéed new potatoes

Buttered seasonal vegetables

Sandwiches and Salads

Classic Chicken Caesar with parma ham and anchovy £12

Collier's cheddar with tomato and black onion pickle £9

Home roast honey gammon, with orchard chutney £10

King prawn and crayfish with marie rose sauce £14

Medium rare roast sirloin with gherkin, sauerkraut, mustard mayo £15

All sandwiches are served on white or granary bloomer bread and include crisps and salad

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