



THE PHEASANT HOTEL

SAMPLE VEGETARIAN TASTING MENU | WINTER 2021

7 Courses | £75 per person (£30 DBB supplement) | £60 Drinks pairing

Please note that the Tasting Menu is available at lunch time but must be booked in advance.

Beetroot

Whipped goat's cheese, heritage beetroot, pickles, sunflower hearts, linseed

Artichoke

Artichoke foam, braised leek, crisp artichoke and burnt leek powder

Duck Egg

Slow cooked duck egg, beer pickled wild mushrooms, smoked butter hollandaise, toasted sourdough

Risotto

Garden herb and parmesan risotto, confit onion, lemon, peas

Mushroom

Baked wild mushroom and caramelised onion suet pudding, roast baby vegetables, yeast extract sauce, spiced carrot puree

Lemon

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

Peanut and grape

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

Cheese

Selection of British and Irish farmhouse cheeses, traditional accompaniments
(£10 supplement per person)

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