



# THE PHEASANT HOTEL

## SAMPLE A LA CARTE MENU | SPRING 2022

### Starter

#### **Broth £10**

Roast lamb broth, pearl barley, roots, Jack by the Hedge, sticky spiced bao bun

#### **Scallop £21 (£5 DBB supplement)**

Orkney hand dived scallop with homemade black pudding, orchard apple, goose fat and white bean whip

#### **Asparagus £15**

English asparagus bavarois, soft boiled quail's egg, legumes, Sinodun goat's cheese, onion ash

#### **Salmon £14**

Pheasant house smoked salmon, traditional accompaniments, warm crumpets  
Oscieta Caviar £50 supplement

#### **Pork £12**

Coarse country paté, Yorkshire rhubarb and ginger relish, onion 'n' bay loaf, perry

### Main course

#### **Beef £38 (£5 DBB supplement)**

Salt aged fillet, Jerusalem artichoke, ale, ragout braised oxtail, crones, pickled ox tongue, potato galette

#### **Cod £28**

Roasted Skrei cod, morels, mussels, smoked cod's roe, hispi cabbage 'carbonara'

#### **Venison £34**

Loin cooked over charcoal, crapaudine beetroot, black trumpet mushrooms, choux farci, liquorice

#### **Chicken £21**

Poached and roasted chicken breast, potted leg, celeriac cracker, parfait, garden turnips

#### **Lemon sole £32.50**

Pan roasted lemon sole 'fruits de mer', Wescott chardonnay, sea herbs

or

Pan roasted lemon sole A la Meunier with caper and flat leaf parsley butter, Ratte potatoes, sea herbs **£28**

## **Pudding and cheese**

### **Rhubarb £12**

Rhubarb and ginger soufflé, Crabbies poached rhubarb, ginger snap crumb, ginger infused custard ice cream

### **Chocolate £14**

72% Michel Cluziel soft fondant dipped in tempered dark chocolate, ruby chocolate and Madagascan vanilla mousse, strawberry and lime

### **Pecan Tart £12**

Spirit of Yorkshire whisky and pecan tart, drunken Harome honey glaze,

### **Panna cotta £10**

Organic sheep's milk yoghurt panna cotta, candied macadamia nuts, coconut and lemongrass sorbet

### **Cheese**

Selection of award-winning British cheese, tomato and onion seed chutney, grapes, celery, Yorkshire Brack, homemade organic crisp bread and oatcakes

**3 for £14 4 for £16 5 for £18 6 for £20**  
**(£2 DBB supplement per additional cheese)**

### **Sides £5**

Chunky chips

French fries

Smoked butter mash

Dressed mixed salad

Buttered seasonal vegetables

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