



THE PHEASANT HOTEL

SAMPLE VEGAN/VEGETARIAN MENU | SPRING 2022

Starter

Mushroom £10

Wild mushroom broth with celeriac noodles, pearl barley and woodland mushroom meatballs V/Ve

Asparagus £15

English asparagus bavarois, soft boiled quails egg, legumes, Sinodun goats cheese, onion ash V

Cauliflower £12.50

Poached local grown cauliflower with sweet onion and truffle dale end cheddar, charred herbs V/Ve

Main

Risotto £12/£18

Risotto of village wild garlic with ewes curd, salted cracked hazelnuts, artichoke bark V/Ve

Celeriac £12/£16

Poached and roasted celeriac with salsify, confit garlic, chestnut, warm spiced perry V/Ve

Haggis £12/£18

Mock haggis pastie, black garlic emulsion, spinach V/Ve

Vegetarian Puddings

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 foam

Pecan Tart £12

Spirit of Yorkshire whisky and pecan tart, drunken Harome honey glaze, raw pear and lemon thyme sorbet

Sheep's Milk 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)

Vegan Puddings

Date £12

Sticky date pudding, poached pears, light muscovado sugar sauce, candied pecans

Strudel £11

Apricot and apple compote parcel with a brown sugar dusting, coconut cream custard, vanilla ice cream

Chocolate £14

Dark chocolate fudge cake, chocolate ganache, hazelnuts, salted caramel sauce

Sides £5

Chunky chips or French fries

Smoked butter mash

Dressed mixed salad

Buttered seasonal vegetables

A discretionary service charge of 10% will be added to all bills