



THE PHEASANT HOTEL

SAMPLE 5 COURSE VEGETARIAN TASTING LUNCH MENU | SUMMER 2022

5 Courses | £55 per person | £55 Drinks pairing

Please note this Tasting Menu is only available at lunchtime

Tomato

Tomato consommé with burrata and lovage emulsion

[Yorkshire Heart Sparkling White, NV, Yorkshire, England](#)

Carrot

Heritage carrot, hummus, charred peach, tomato chutney

[Conde Valdemar Rioja Finca Alto Cantabria, 2019, Rioja, Spain](#)

Macaroni

Macaroni and bean cassoulet, girolle mushroom, grellot onion

[Deakin Estate Shiraz, 2020, Australia](#)

Risotto

Saffron risotto, grilled courgettes, peas, balsamic vinegar

[Sonhadour Branco, 2019, Alentejano, Portugal](#)

Black Forest Soufflé

Dark chocolate soufflé, cherry sorbet, amarene roulade

[Handmade Sloemotion cherry brandy liqueur](#)

Cheese

Selection of award-winning British cheese

£10 supplement per person

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