



THE PHEASANT HOTEL

SAMPLE 7 COURSE VEGETARIAN TASTING MENU | SUMMER 2022

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

Please note that this tasting Menu is only available at dinner

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](#)

Egg

Poached Hen's egg, Yorkshire pecorino, broad beans, wild garlic pesto
[Free to be Riesling, 2020, South Africa](#)

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](#)

Strawberry

Balsamic vinegar and cream
[Champagne Drappier Rose de Saignee Brut NV, France](#)

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