



THE PHEASANT HOTEL

SAMPLE VEGAN/VEGETARIAN A LA CARTE MENU | SUMMER 2022

Starter

Carrot £9

Heritage carrot, hummus, charred peach, tomato chutney V/Ve

Egg £12

Poached Hen's egg, Yorkshire pecorino, broad beans, wild garlic pesto V

Salad £11

Textures of summer vegetables and fruit Ve

Main Course

Risotto £12/£16

Saffron risotto, grilled courgettes, peas, broad beans, balsamic vinegar V/Ve

Artichoke £16

Barigoulle artichokes, crispy panisse, sauteed cherry tomato, black olives V/Ve

Tubetti £12/£16

Tubetti and bean cassoulette, girolle mushroom, grelot onion V/Ve

Pudding

Chocolate fudge cake £10

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

Sticky toffee pudding £12

Sticky toffee pudding, poached pears, light muscovado sugar sauce, candied pecans Ve

Strudel £11

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

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