



THE PHEASANT HOTEL

SAMPLE A LA CARTE DINNER MENU | SUMMER 2022

Starters

Egg £12

Poached hen's egg, Yorkshire pecorino, broad beans, garden peas, wild garlic pesto, tomato concasse

Carbonara Ravioli £14

Carbonara ravioli, girolle mushrooms, smoked pancetta, Old Winchester sauce

Rabbit Terrine £16

Rabbit foie gras terrine, charred peach, heritage carrots, soda bread

Salmon £15

Citrus marinated organic salmon, pollen fennel, orange segments, treacle and caraway crisp

Scallop Carpaccio £21

Orkney scallop, avocado, garden lovage emulsion, heritage tomato jelly, burrata
DBB supplement £5

Mains

Lamb Saddle £34

Saddle of lamb, stuffed piquillo pepper, smoked aubergine, charred Grelot onion, Romanesco sauce

Beef Tournedos £38

Fillet of beef tournedos, Boulangère potato, smoked shallot puree, beef fat confit carrot, bone marrow crust, salsa verde
DBB supplement £5

Chicken £24

Sage roasted chicken breast, French style peas, buttered mashed potato, summer truffle, braised baby gem with parmesan crumble

Halibut £32

Glazed halibut, barigoule baby artichokes, crispy panisse, sherry braised octopus

Bream £26

Pan-fried bream, ricotta filled courgette flower, cannellini bean and tubetti cassoulet, mussels, preserved Amalfi lemon

Puddings and Cheese

Lemon Tart £10

Glazed lemon tart, lemon verbena marshmallow, mascarpone ice cream

Soufflé £13

Dark chocolate soufflé, cherry sorbet, amarene roulade

Rum Baba £10

White rum and elderflower baba, red fruit gazpacho, lime chantilly

Death by Chocolate £12

Cheese £14

Selection of award-winning British cheese, chutney, grapes, celery, crackers
(3 cheeses included, £2 supplement per additional cheese)

Sides £5

Chunky chips

French fries

Sauteed potatoes

Smoked butter mash

Dressed mixed salad

Buttered seasonal vegetables

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