



THE PHEASANT HOTEL

SAMPLE 7 COURSE TASTING MENU | SUMMER 2022

7 Courses | £75 per person (£30 DBB supplement) | £85 Drinks pairing

Available at dinner only

Citrus cured salmon

Citrus cured organic salmon, pollen fennel, pickled cucumber, rye bread, lemon dressing

[Howards Folly Alvarinho, Vinho Verde, Portugal](#)

Ham hock terrine

Yorkshire ham hock, homemade piccalilli, watercress salad, toasted sourdough

[Soave Classico, Italy](#)

Octopus rigatoni

Rigatoni with sherry braised octopus, sundried tomato sauce, black olive crumb, fresh basil, barigoule baby artichokes

[True Blue, Adelaide, Australia](#)

Halibut

Gigha halibut, herb potatoes, tenderstem broccoli, brown shrimp, grenobloise sauce, hollandaise

[Assyrtiko, Jim Barry, Clare Valley, Australia](#)

Duck breast

Pan-fried duck breast, smoked beetroot, sauerkraut, glazed prunes, liver parfait, cocoa nibs

[Roserock Pinot Noir, Oregon, USA](#)

Mirabelle plum

Poached plum, heather honey, lavender ice cream

[Recioto della Valpolicella, Verona, Italy](#)

Black forest soufflé

Cherry soufflé, dark chocolate sorbet

[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