



## THE PHEASANT HOTEL

### Pheasant A la Carte Dinner Menu | Autumn 2022

#### Starter

##### Seafood salad

King prawn, hot-smoked salmon, crevette, North Sea lobster, Marie rose, baby gem lettuce, garden herb pesto, sun dried cherry tomatoes, avocado £21/£28  
DBB Supplement £5/£8

##### Venison

Venison carpaccio, watercress, pickled walnut, redcurrant jelly, Old Winchester cheese £12

##### Soup

Celeriac soup, black truffle cream cheese, Comte gougere £8

##### Ham hock

Ham hock terrine, homemade piccalilli, toasted sourdough, watercress, crackling £12

##### Salmon

Citrus cured organic salmon, pollen fennel, pickled cucumber, rye bread, lemon dressing £15

#### Main

##### Steak

Sixty day aged sirloin steak, peppercorn butter, chunky chips, mixed salad £35  
Add peppercorn or blue cheese sauce £3

##### Chicken

Roasted chicken breast, wild mushroom fricassee, confit celeriac, Pommery mustard mash, tarragon £23

##### Duck

Duck breast, duck confit potato, orange braised endive, smoked beetroot, roast carrot, sultana jus £34

##### Halibut

Wild halibut, herb potatoes, tenderstem broccoli, brown shrimp, grenobloise sauce, hollandaise £32

##### Lobster Risotto

Saffron Risotto, North Sea Lobster, preserved lemon, mangetout £22/£32  
DBB Supplement £5/£8

## **Pudding**

### **Bakewell Tart**

Heather honey poached apricot, sandy almonds, lemon thyme sorbet £10

### **Crème brûlée**

Vanilla crème brûlée, Amarene cherries, shortbread biscuit £10

### **Death by Chocolate**

Melting chocolate cake with caramel chocolate sauce, poached pear and praline sorbet £12

## **Cheese**

Selection of award-winning British cheese, chutney, grapes, celery, crackers £14

## **Sides £5**

Chunky chips

French fries

Smoked butter mash

Dressed mixed salad

Sautéed Jersey Royal potatoes

Buttered seasonal vegetables

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