



THE PHEASANT HOTEL

Pheasant Sunday Lunch Menu | Autumn 2022

2 Courses £29.50 3 Courses £37.50

Starter

Soup

Swede soup, Koffman's potato, crispy kale, black pepper, toasted seeds

Mussels

Moules mariniere, white wine, cream, shallot, garlic, parsley

Game

Game and prune terrine, charred plum, pickled mouli, toasted sourdough

Fishcake

North Sea fishcake, poached hens' egg, caviar hollandaise, frisee salad

Main

Beef

Roasted 60-day aged sirloin, Yorkshire pudding, caramelised onion, ale gravy

Pork

Roasted loin of Welsh black pig, apple and sage compote, apricot sausage roll, spiced cider sauce, crackling

Bream

Pan fried bream, clam chowder, orange braised fennel, potato puffs, garden chives

Chicken

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

Risotto

Roasted butternut squash risotto, barkham blue, toasted seeds, pickled golden sultanas

Pudding

Bakewell

Warm apricot Bakewell, poached apricot, lemon thyme sorbet

Brulée

Vanilla crème brulée, marinated cherries, shortbread

Tiramisu

Espresso sorbet and toasted cocoa nibs

Cheese

Chef's selection of three British cheeses, crackers, grapes, celery, damson chutney

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