



THE PHEASANT HOTEL

Pheasant Tasting Menu | Autumn 2022

£75 per person (£35 DBB supplement)

Drinks pairing £65

Appetizer

Citrus cured salmon

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

Ham hock terrine

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

Halibut

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

Duck breast

Pan-fried duck breast, smoked beetroot, braised orange endive, sultana jus

Death by Chocolate

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

Cheese

Selection of award-winning British cheeses

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