



Pheasant Hotel Winter Dinner Menu

Starter

Monkfish	£22
Ballotine of monkfish, n'duja purée, fennel seed foam, saffron mouli	DBB £5
Beef	£16
Beef carpaccio, hen's yolk puree, capers, balsamic vinegar, horseradish, old Winchester cheese	
Soup	£10
Celeriac and apple soup, black truffle, pomme paille	
Duck Tart	£12
Duck three ways, smoked beetroot, orchard apple gel	
Salmon	£15
Citrus cured salmon, pollen fennel, pickled cucumber, pumpernickel bread	

Main Course

Steak	£35
Sixty-day dry aged sirloin steak, peppercorn butter, chunky chips, mixed salad <i>Add peppercorn or blue cheese sauce £4</i>	
Chicken	£26
Herb fed chicken breast, wild mushroom and celeriac fricassée, pommery mustard mash, tarragon, morteau sausage	
Venison	£40
Venison saddle, salsify, crispy cavalo nero, honey glazed parsnip, blackberry, bitter chocolate	DBB £10
Halibut	£34
Isle of Gigha halibut, herb potatoes, tenderstem broccoli, brown shrimp, grenobloise sauce, hollandaise	
Seafood Risotto	£22 / £32
North sea fish, saffron risotto, preserved lemon, mange tout	DBB £5 / £8
Gnocchi	£20
Gnocchi, jerusalem artichoke purée, baron bigod, black garlic, sage	
Sides	£5
Chunky chips, french fries, seasonal vegetables, mixed salad, mashed potatoes, sautéed potatoes	

Pudding and Cheese

Banoffee	£10
Banana parfait, ovis mollis, custard mousse, rum caramel crémeux	
Chestnut	£11
Chestnut bavarois, dark chocolate cube, pistachio ice cream, praline crumb	
Soufflé	£12
Spiced pumpkin soufflé, ginger ice cream	
Cheese	£14
Farmhouse british cheese, seasonal garnish	