



## Pheasant Winter Vegetarian Tasting Menu

£85 per person

DBB £45

Drinks Pairing £65 per person

*Please note that the tasting menu is designed to be enjoyed by the whole table.*

### Salad

Orange endive, Yorkshire blue, quinoa, pear, walnut

Twin Valleys Chardonnay, Mahi.

Marlborough, New Zealand. 2017

### Gnocchi

Gnocchi, Jerusalem artichoke purée, baron bigod, black garlic, sage

Pinot Noir Altura.

Valle de Uco, Argentina. 2020

### Cauliflower

Cauliflower, chanteray carrot, leek

Pinot Gris Orchidees Sauvages, Muré.

Alsace, France. 2019

### Risotto

Butternut squash risotto, Barkham blue, seed, golden sultana

Sonhador Rosé, Howard's Folly.

Alentejano, Portugal. 2021

### Soufflé

Spiced pumpkin soufflé, ginger ice cream

Free to be Riesling.

Stellenbosch, South Africa. 2020

### Cheese

Farmhouse British cheese, seasonal garnish

10YO Tawny Port

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