



## Sample Pheasant Sunday Lunch Menu | 2 Courses £33 or 3 Courses £40

### Lindisfarne Oysters

Shallot vinaigrette, lemon, tabasco £4 each

### Starters

#### Salmon

Smoked salmon roulade, lemon verbena yoghurt, fennel, cucumber, filo pastry

#### Soup

Roasted carrot soup, chili, cardamon and lime mascarpone

#### Chicken

Chicken and ham terrine, garden pea salad, apricot chutney

#### Mackerel

Mackerel fillet, smoked beetroot, horseradish crème fraiche, yellow courgette

#### Peach

Peach tart, ricotta, pecan nuts, pesto, garden salad

### Mains

#### Beef

Roasted 60-day aged sirloin, yorkshire pudding, vanilla shallot, carrot, gravy

#### Lamb

Lamb shoulder, minted jersey royals, heather honey yoghurt, salsa verde, asparagus

#### Chicken

Chicken breast, french styles peas, pancetta, tarragon, parmesan

#### Seabass

Pan fried wild seabass fillet, heritage tomato, romesco, piquillo pepper, black olive crumb

#### Aubergine

Spiced aubergine, tagine sauce, houmous, carrot, sultana

All served with red cabbage, garlic and thyme roast potatoes, mixed seasonal greens

### Desserts

#### Chocolate

Fudge cake, butterscotch sauce, roasted banana, salted caramel ice cream

#### Baked Alaska

Italian meringue, passion fruit, sorbet, tropical fruit

#### Lemon

Lemon posset, yuzu, strawberries, vanilla shortbread

#### Cheese

Tallegio, apricot, crackers, pickled grapes

A 10% discretionary service charge will be added to your bill