



## A la carte Menu

**Oysters** £4 each  
Lindisfarne oyster, shallot vinaigrette, lemon, tabasco

### Starter

**Rabbit** £17  
Rabbit and foie gras terrine, cherry, tonka, pickled red onion

**Crab** £16  
Dressed crab, custard, root vegetables, kalamansi, caviar

**Mackerel** £15  
Marinated mackerel, lindisfarne oyster, apple, lovage, gazpacho

**Duck** £16  
Duck breast, szechuan, white balsamic, peach

### Main Course

**Veal** £38  
Rose veal fillet, bone marrow, caesar, girolle, summer beans

**Poussin** £28  
Easingwold poussin, corn, white polenta, coriander, tomato chutney

**Halibut** £34  
Halibut, aubergine, romesco, octopus terrine

**Seabass** £30  
Bass, mussels, courgette, sea vegetable, bay leaf

### Sides

Chunky chips, french fries, seasonal vegetables, mixed salad, mashed potatoes, sautéed potatoes £5 each

### Pudding and Cheese

**Soufflé** £13  
Cherry soufflé, pistachio ice cream

**Strawberry** £15  
Strawberry gel, ricotta mousse, elderflower

**Millionaire** £14  
Shortbread, caramel mousse, chocolate sorbet, maldon salt

**Mille-feuille** £12  
Apricot mille-feuille, lavender honey ice cream, amaretti

**5 Cheese** £19  
Farmhouse british cheese, seasonal garnish



## THE PHEASANT HOTEL

### Classics

#### Starter

##### Seafood Salad

King prawn, hot smoked salmon, caviar, baby gem, sun dried tomato, avocado, marie rose

£18

##### Carpaccio

Beef carpaccio, blue cheese mousse, summer truffle, garden herb

£21

#### Main Course

##### Steak

Sixty-day aged sirloin steak, confit tomato, mushroom, beef dripping chips

£40

*Add peppercorn or blue cheese sauce*

£4

##### Fish Pie

Fish pie, garlic prawn, anchovy salt, tenderstem broccoli, smoked cheddar

£23

### Vegetarian and Vegan

#### Starter

##### Soup

Red pepper soup, poached egg, nasturtium

£10

##### Burrata

Heritage tomato, strawberry, lovage

£15

##### Tart

Marmite poached roscoff onion, harrogate blue cheese, walnut and rocket salad

£10

#### Main Course

##### Casserole

Haricot bean, romesco sauce, edamame

£21

##### Carrot

Chanterey carrot, lentil dal, new potato, crème fraiche, golden raisin

£20

##### Risotto

Courgette risotto, old winchester, pea

£16

### Tasting Menu

*Vegetarian and Vegan available on request*

£95 per person

Drinks Pairing £65 per person

#### Lindisfarne oyster

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#### Crab

Dressed crab, custard, root vegetables, caviar

*Sancerre, La Croix Du Roy, Crochet, Loire, France. 2020*

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#### Rabbit

Rabbit and foie gras terrine, cherry, tonka

*Dr Nadeson Riesling, Lethbridge, Geelong, Australia. 2020*

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#### Halibut

Isle of Gigha halibut, aubergine, romesco, octopus terrine

*Sonhador Rosé, Howard's Folly, Alentejano, Portugal 2021*

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#### Veal

Rose veal fillet, bone marrow, girolle, truffle

*Valpolicella Superiore Ripasso, Cantina Valpantena, Veneto, Italy. 2019*

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#### Strawberry and elderflower

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#### Mille-feuille

Apricot mille-feuille, lavender honey ice cream, amaretti

*Semillon Botrytis, Riverina, Australia. 2019*