

The White Pheasant

BY CHEF SERGHEI ALBOT

TO NIBBLE ON

Fish Cake, Tartare Sauce	Sweet Potato Bonbon, Chipotle Mayo	All Nibbles £4.00
Marinated Olives	Charcutier Board to Share	
Lamb Croquettes, Salsa Verde	Bread Selection, Hill Farm Oil & Balsamic	

STARTERS

Pan Fried Mackerel, Sweet Potato and Beetroot Salad, Grilled Fennel, Herb Oil	£9.90
Stuffed Portobello Mushroom, chickpeas Smoked Cheddar, Chilli Oil	£6.50
Balsamic Glazed Pigs Cheek, Butternut Squash Puree, Braised Baby Onions, Crispy Kale	£7.50
Pigeon Breast, Mushroom and Lentil, Smoked Bacon, Celeriac Puree	£8.00
Pan Seared Scallops, Parsnip Puree, Apple Salad, White Pudding Bon Bon	£12.00

MAIN COURSES

Honey Glazed Pork Chop, Hasselback Potatoes, Caramelised Onions, Chimichurri	£16.00
Beef Wellington, Charred Broccoli, Posh Chips, Red Wine Jus	£35.00
Ribeye Steak, Roast Cauliflower, Rainbow Carrots, Posh Chips, Red Wine Jus	£28.00
Pan Fried Sea Bass Fillet, Jersey Royals, Charred Greens and Lobster Bisque	£22.00
Roasted Beetroot Salad with Feta and Walnuts, Vinaigrette Dressing	£14.00
Mussels Cooked In Cider, Leeks & Chorizo & House fries	£14.00
Seafood & Chorizo Paella, Toasted Focaccia	£18.00
Tabouli—Stuffed Aubergine, Charred Hispi Cabbage, Salva Verde	£16.00

ON THE SIDE

Triple Cooked Chips	Charred Broccoli, Toasted Almonds	All Sides £3.50
Skin on Fries	Patatas Bravas	
House Salad	Smoked Cauliflower Cheese	

SHARING PLATES (Limited Availability)

Beef Wellington, Smoked Cauliflower Cheese, Grilled Vegetables, Cherry Vine Tomato's, Posh Chips, Fresh Black Truffle, Red Wine Jus £80.00 Per Couple

Roasted Breast of Norfolk Turkey, Winter Vegetables, Roast Potatoes, Smoked Cauliflower Cheese, Onion Stuffing, Red Wine Jus £49.99 Per Couple

TASTING MENU

A 5 Course Tasting Menu—"Taste of The White Pheasant" £55.00pp

If any of your party has allergies, please make a member of staff aware before ordering any dishes, as most dishes can be adapted.

Evening menu served Thursday to Saturday 18.00 to 21.00