

The White Pheasant

BY CHEF SERGHEI ALBOT

Two Courses - £20.00

Three Courses - £25.00

STARTERS

Signature Pork Bon Bon, Burnt Apple Puree, Pickles, Radish & Cider Cream

Stuffed Portobello Mushroom, chickpeas Smoked Cheddar, Chilli Oil

Turkey and Pork Terrine, Cranberries & Crispy Focaccia

Creamy Celeriac Soup, Toasted Focaccia, Herb Oil

MAIN COURSES

Honey Glazed Pork Chop, Hasselback Potatoes, Caramelised Onions, Chimichurri

Pan Fried Sea Bass Fillet, Jersey Royals, Charred Greens and Lobster Bisque

Mussels Cooked In Cider, Leeks & Chorizo & House Fries

Chicken Supreme, Charred Hispi Cabbage, Parsnip Puree, Jus

PUDDINGS

Sticky Toffee Pudding, Vanilla Ice Cream, Candied Pecan Crumb

Dark Chocolate Mousse, Dulce De Leche, & Honey Granola

Vanilla Rice Pudding, with Morello Cherry Sorbet & Jam

CIABATTAS

Carter Street Sausages, Red Onion Jam, Rocket, Wholegrain

All Ciabattas £10.00

BBQ Chicken, Salsa Verde, Baby Gem, Beef Tomatoes

Ribeye Steak, Horseradish Cream, Chimichurri, Rocket

Roasted Pepper, Red Onion & Mozzarella (v)

(all served with rosemary salted fries and house coleslaw)

OLD FAVOURITES

Smash Burger, Brioche Bun, Smoked Bacon Mayo, Baby Gem, Gherkin & Skin on Fries

£14.50

Beer Battered Haddock, Crushed Peas, Triple Cooked Chips, Tartare Sauce, Lemon

£14.00

Roasted Beetroot Salad With Feta and Walnuts, Vinaigrette Dressing

£14.00

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

Lunch menu served Thursday to Saturday 12.00 to 14.30