

The White Pheasant

BY CHEF SERGHEI ALBOT

Sunday Lunch Menu

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	£9.50
Stuffed Portobello Mushroom, chickpeas Smoked Cheddar, Chilli Oil	£6.50
Balsamic Glazed Pigs Cheek, Butternut Squash Puree, Braised Baby Onions, Crispy Kale	£7.50
Smoked Duck Breast, Celeriac, Black Cherry and Truffled Baron Bigod	£8.50
Terrine of the Day, Red Onion Jam, Milk Loaf	£7.00

MAIN COURSES

Sirloin Of Beef, Served With Traditional Trimmings	£20.00
BBQ Leg Of Lamb With Traditional Trimmings	£17.00
Roast Chicken With Traditional Trimmings	£18.00
Spinach and Wild Mushroom Wellington With Traditional Trimmings	£16.00
Sharing Roast - 3 Meats To Share including Roast Potatoes, Yorkshire Puddings, Spring Greens, Smoked Cauliflower Cheese, Red Wine Gravy	£26.00 PP £10.00 kids
Pan Fried Sea Trout, Gnocchi, Grilled Chicory, Dill Emulsion	£22.00
Seafood and Chorizo Paella, Toasted Focaccia	£18.00
Tabouli—Stuffed Aubergine, Salsa Verde, Lemon Dressing	£16.00

PUDDINGS

Sticky Toffee Pudding, Vanilla Ice Cream, Candied Pecan Crumb	£7.00
Rice Pudding with Black Cherry Sorbet	£6.50
House Doughnuts, Salted Caramel or Chocolate Sauce	£5.50
Three East Anglian Cheese, House Chutney, Sour Dough Crackers	£8.50
Two Scoops of Saffron Ice Cream CO	£5.00

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

Menu served Sunday 12.00 to 19.00