

The White Pheasant

BY CHEF CALVIN HOLLAND

“On The Terrace”

Thursday to Saturday

18.00 - 19.00

3 courses - £25.00 per person

STARTERS

Homemade Scotch Egg, Red Onion Chutney, Exning Micro Cress
Grilled Beck Row Asparagus, Parmesan, Truffled Hollandaise
Dingley Dell Charcuterie, Pickles, Olives, Sourdough Focaccia

MAIN COURSES

Pork Belly, Sprouting Broccoli, Black Pudding, Potato Lyonnaise
Grilled Plaice, Fennel, Mussels, Tomato and Lobster Bisque
Wild Mushroom and Spinach Risotto, Hazelnut Beurre Noisette
Half a Lobster, Garlic Butter, House Salad, Fries, Tatar Hollandaise*

*£9.00 supplement added to the Half Lobster Dish

PUDDINGS

Lemon Drizzle, Cheesecake Mix, Honeycomb, Honey & Lavender Ice Cream, Lemon Curd
Black Forest Delice, Cherry Sorbet
Three East Anglian Cheese, House Chutney, Sour Dough Crackers

DELI

Please feel free to browse our Deli whilst with us at The White Pheasant. We are proud to be working with local suppliers from across East Anglia, with our bread and cakes freshly made in-house by our talented chefs.

If something takes your fancy, please bring it to the till for payment. If you would like one of our fresh products please make a member of staff aware and they will box this up for you or prepare it for you to eat at your table.

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 Thursday - Saturday 18.00 to 19.00