

# The White Pheasant

BY CHEF CALVIN HOLLAND

## TO NIBBLE ON

Fish Cake, Tartare Sauce	Crispy Hash Browns, Chicken Fat Mayo	All Nibbles £4.00
Marinated Olives	Charcutier Board to Share	
Pork Scratching	Bread Selection, Hill Farm Oil & Balsamic	

## STARTERS

Grilled Octopus, Chorizo Jam, Chimichurri , Focaccia Crisps	£9.50
Roasted Artichoke, Pearl Barley, Crispy Shallots, Chestnut & Smoked Bacon Crumb	£7.50
Balsamic Glazed Pigs Cheek, Butternut Squash Puree, Braised Baby Onions, Crispy Kale	£7.50
Terrine of the Day, Chutney from the Deli, Milk Loaf	£6.50
Pan Seared Scallops, Samphire, Smoked Bacon, Hazelnut Dressing	£12.00

## MAIN COURSES

Beef Honey Glazed Pork Chop, Hasselback Potatoes, Caramelised Onions, Chimichurri	£14.00
Beef Wellington, Charred Broccoli, Posh Chips, Red Wine Jus	£35.00
Ribeye, Red Wine Jus, Watercress (gf) - Please choose two sides	£26.00
Beer Battered Haddock, Crushed Peas, Triple Cooked Chips, Tartare Sauce, Lemon	£14.00
Pan Fried Fillet Of Cod, Mussels, Grilled Fennel, Lobster & Tomato Bisque	£22.00
Mussels Cooked In Cider, Leeks & Chorizo & House Fries	£14.00
Seafood & Chorizo Paella, Toasted Focaccia	£18.00
Spinach & Wild Mushroom Wellington, House Salad & Fries	£16.00

## ON THE SIDE

Triple Cooked Chips	Charred Broccoli, Toasted Almonds	All Sides £3.50
Skin on Fries	Roasted Carrots with Feta	
Lyonnais Potatoes	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
Seafood & Chorizo Paella, House Salad, Fries, Lemon Dressing & Toasted Focaccia	£50.00 Per Couple

## TASTING MENU

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