

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

Roasted Cauliflower, Madras Puree, Crispy Onions, Shallot & Spring Onion Salad (v)	£6.50
Signature Pork Bon Bon, Burnt Apple Puree, Pickles, Radish & Cider Cream	£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

Suffolk Lamb, Pea Puree, Broad Beans, Hasselback & Mint Jus	£24.00
Sirloin Of Beef Stroganoff, Lyonnaise Potatoes & Charred Greens	£26.00
Buttermilk Chicken Burger, Chorizo Jam & Blue Cheese Mayo, Skinny Fries & Dressed Salad	£16.00
Beer Battered Haddock, Crushed Peas, Triple Cooked Chips, Tartare Sauce, Lemon	£14.00
Wild Mushroom and Spinach Risotto, Truffle and Parmesan (v)	£14.00
Fillet Of Hake, Samphire New Potatoes, Brown Shrimp & Caper Butter	£20.00
Ribeye or Fillet Steak, Red Wine Jus, Watercress (gf) - Please choose two sides	£32.00

ON THE SIDE

Triple Cooked Chips	Charred Broccoli, Toasted Almonds	All Sides £3.50
Skin on Fries	Roasted Carrots with Feta	
Lyonnaise Potatoes	House Salad	
Buttery Mash		

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