

The White Pheasant

BY CHEF CALVIN HOLLAND

TO NIBBLE ON

Crispy Whitebait, Curried Mayo	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, Bacon, White Wine Cream, Leeks, Smoked Apple (gf)	£12.00
Crispy Duck Egg, Grilled Asparagus, Jersey Royal Potato Salad, Chive Oil	£9.00

MAIN COURSES

Dingley Dell Pork Belly, Black Pudding, Charred Broccoli, Toasted Almonds (gf)	£18.00
Pan Seared Duck Breast, Burnt Apple Puree, Roasted Fig, Asparagus & Madeira Jus	£22.00
Smash Burger, Brioche Bun, Smoked Bacon Mayo, Baby Gem, Gherkin, & Skin on Fries	£14.50
Carter Street Sausages, Buttered Mash, Sauerkraut, Cider Cream	£15.00
Beer Battered Haddock, Crushed Peas, Triple Cooked Chips, Tartare Sauce, Lemon	£14.00
Pearl Barely & Squash Risotto, Smoked Squash, Almond & Sage Butter (v)	£14.00
Fish of the Day, Tartare Hollandaise (gf)	£20.00
Ribeye or Fillet Steak, Red Wine Jus, Watercress (gf) - Please choose two sides	£26.00 or £32.00

ON THE SIDE

Triple Cooked Chips	Charred Broccoli, Toasted Almonds	All Sides £3.50
Skin on Fries	Asparagus with Truffle Oil and Parmesan	
Lyonnais Potatoes	House Salad	
Buttery Mash	Crushed Root Vegetables	

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