

The White Pheasant

BY CHEF CALVIN HOLLAND

Two Courses - £20.00

Three Courses - £25.00

STARTERS

Roasted Cauliflower, Madras Puree, Crispy Onions, Shallot & Spring Onion Salad (v)
Signature Pork Bon Bon, Burnt Apple Puree, Pickles, Radish & Cider Cream
Terrine of the Day, Chutney from the Deli, Milk Loaf

MAIN COURSES

Dingley Dell Pork Belly, Black Pudding, Charred Broccoli, Toasted Almonds (gf)
Pearl Barely & Squash Risotto, Smoked Squash, Almond & Sage Butter (v)
Fish of the Day, Tartare Hollandaise (gf) (Includes 2 of the below side dishes)
(Triple Cooked Chips, Charred Broccoli, Toasted Almonds, Skin on Fries, Asparagus with Truffle Oil and Parmesan
Lyonnaise Potatoes, House Salad, Buttery Mash, Crushed Root Vegetables)

PUDDINGS

Sticky Toffee Pudding, Vanilla Ice Cream, Candied Pecan Crumb
Lemon Drizzle, Cheesecake Mix, Turkish Delight, Honeycomb, Honey & Lavender Ice Cream, Lemon Curd
House Doughnuts, Salted Caramel or Chocolate Sauce

SHARERS

Chapple & Swan Fish Board, Pickled Cucumber, Horseradish & Chive Crème Fraiche, House Bread £24.00
Ploughman's, Suffolk Gold, Honey & Mustard Ham, Pork Pie, Scotch Egg & Pickles (v. on request) £24.00
Meze. Charcuterie Meats, Hummus, Marinated Olives, Feta, Spiced Chickpeas, Grilled Flat Bread £28.00

CIABATTAS

Carter Street Sausages, Red Onion Jam, Rocket, Wholegrain All Ciabattas £10.00
Honey & Mustard Glazed Ham, House Chutney
Ribeye Steak, Horseradish Cream, Rocket
Roasted Pepper, Red Onion & Mozzarella (v)
(all served with rosemary salted fries, rocket, balsamic & parmesan)

OLD FAVOURITES

Smash Burger, Brioche Bun, Smoked Bacon Mayo, Baby Gem, Gherkin & Skin on Fries £14.50
Beer Battered Haddock, Crushed Peas, Triple Cooked Chips, Tartare Sauce, Lemon £14.00
Carter Street Sausages, Buttered Mash, Sauerkraut, Cider Cream £12.50

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

Lunch menu served Thursday to Saturday 12.00 to 14.30