

# The White Pheasant

BY CHEF CALVIN HOLLAND

## Sunday Lunch Menu

### TO NIBBLE ON

Marinated Olives	£4.50
Ham Hock Bites	£4.50
Venison Bolognese Croquettes	£4.50
Whole Baked Camembert, Fig & Apple Chutney, Focaccia Crisps	£16.00
Milk Loaf Roll, Sun Blushed Tomato Butter	£2.50

### STARTERS

Seared Scallops, White Pudding, Cauliflower Cream, Golden Raisins	£15.00
Shallot Tart Tatin, Rocket Salad, Chestnut Butter	£8.00
Smoked Duck Carpaccio, Pomegranate Molasse, Clementine, Gingerbread, Feta	£9.00
Lemon & Parsley King Prawns on Toast, Black Garlic Mayonnaise, Nduja	£10.00
Soup of the Day, Milk Loaf Roll	£7.00

### MAIN COURSES

Sirloin of Beef, Served With Traditional Trimmings	£22.00
Roasted Leg of Lamb With Traditional Trimmings	£22.00
Roast Chicken Supreme with Traditional Trimmings	£19.00
Nut Wellington With Traditional Trimmings	£19.00
<b>Sharing Roast</b> - 3 Meats To Share including Roast Potatoes, Yorkshire Puddings, Spring Greens, Smoked Cauliflower Cheese, Red Wine Gravy	£28.00 PP £10.00 kids

### Sides

Cauliflower Cheese	£4.50	Pigs in Blankets	£5.00
Extra Gravy	£1.50	Extra Yorkshire Pudding	£1.50

### PUDDINGS

Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecan Crumb	£7.00
Warm Treacle Tart, Tonka Bean Caramel, Vanilla Ice Cream	£8.00
Gateaux Opera, Espresso Ice Cream	£9.00
Mixed Berry Pavlova, Vanilla Ice Cream	£8.00
Three East Anglian Cheese, House Chutney, Crackers	£12.00
Warm Rice Pudding, Morello Cherry, Hazelnuts	£8.00
Two Scoops of Saffron Company Ice Cream	£5.00

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