

The White Pheasant

BY CHEF CALVIN HOLLAND

Two Courses for £24.00 or Three Courses for £29.00

STARTERS

Smoked Salmon Fishcakes with Tartar Sauce

Grilled Asparagus, Parmesan, Truffle Oil

Smoked Duck Salad with Roasted Plums and Pomegranate

Fried Risotto Balls, Arrabiatta, Parmesan Crisp

Whisky Cured Salmon, Beets, Buttermilk & Dill

MAIN COURSES

Gammon Steak, Two Fried Eggs, Plum Puree and Triple Cooked Chips

Baked Cromer Crab—Toasted Focaccia, Tar Tar Sauce, Fresh Lemon

Beef Burger, Red Onion Jam, Smoked Cheddar, Bacon, Brioche Bun, Skin on Fries

Spicy Chicken Thigh Burger, Siracha Mayo, Tomato, Baby Gem, Skin on Fries

Beer Battered Fish of the Day, Crushed Peas, Triple Cooked Chips, Tartar Sauce, Lemon

Fillet Steak Breakfast—4oz Fillet Steak, Local Butchers Sausages, Back Bacon, Black Pudding, Flat Cap Mushroom, Vine Tomatoes, Free Range Eggs & Beans (£5 Supplement)

Sirloin of Beef Ciabatta, Applewood Cheese, Smokey Garlic Mayo, Baby Gem, Fries

Ploughman's Ciabatta, Charcutier Meats, Brie, Chutney, Baby Gem and Fries

Seafood and Chorizo Paella, Israeli Cous-Cous, Charred Greens, Toasted Bloomer

Spicy Israeli Couscous Butternut Squash and Baby Spinach

PUDDINGS

Chocolate Fudge Brownie, Chocolate Sauce, Vanilla Ice Cream

Sticky Toffee Pudding, Caramel Ice Cream, Candied Pecan Crumb

Crème Brulee with Shortbread

Three East Anglian Cheese, House Chutney, Crackers

Two Scoops of Saffron Ice Cream CO, Brandy Snap Tuille

From the Deli: Millionaire Shortbread, Nutella Flapjack, Carrot Cake with Vanilla Cream £3 each. **Eat in or Takeaway**

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 & Friday 12.00 to 14.30