

# The White Pheasant

BY CHEF CALVIN HOLLAND

## TO NIBBLE ON

Marinated Olives	£4.50
Ham Hock Bites	£4.50
Three Cheese Arancini	£4.50
Whole Baked Camembert, Fig & Apple Chutney, Focaccia Crisps	£16.00
House Focaccia, Parmesan Cream, Balsamic and Oil	£2.50 Per Person

## TASTING MENU

A 5 Course Tasting Menu—"Taste of The White Pheasant" <i>Chefs choice tasting menu, using the finest locally sourced produce.</i>	£60.00pp
Accompanying Wine Flight	£30.00pp

## STARTERS

Seared Scallops, Lentil Dahl, Coriander Yoghurt	£15.00
Celeriac Velouté, White Truffle Oil, Hazelnut Granola	£8.50
Braised Beef Cheek, Celeriac Tagliatelle, Artichoke Puree	£10.00
Classic Smoked Salmon, Caper Berries, Horseradish & Gingerbread	£9.00
Moules Mariniere, White Wine, Garlic, Shallots, Focaccia	£9.00

## MAIN COURSES

Roasted Duck Breast & Leg Hotpot, Beetroot, Baby Carrots, Glazed Plums, Star Anise Sauce	£25.00
Lamb & Beef Pie, Puff Pastry Topping, Crushed Root Vegetables, Honey Roasted Parsnips	£18.00
Fillet Steak, Beef Fat Mushroom, Vine Tomatoes, Peppercorn Sauce	£36.50
Roasted Monkfish, Pumpkin Sag Aloo, Spinach, Yoghurt	£24.00
Beer Battered Haddock, Crushed Peas, Warm Tartar Sauce, Hand Cut Chips	£16.00
Truffle & Mushroom Risotto, Baron Bigod,	£18.00
Cheese & Bacon Burger, Burger Sauce, Baby Gem, Tomato, Gherkins, Fries	£16.00

## ON THE SIDE

Parmesan and Truffle Chips	Charred Broccoli, Toasted Almonds	All Sides £4.00
House Salad, Feta, Red Onion	Skinny Fries	

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