

The White Pheasant

BY CHEF CALVIN HOLLAND

Sunday Lunch Menu

TO NIBBLE ON

Marinated Olives
Smoked Salmon Fishcake, Tartar Sauce
Bread Selection, Hill Farm Oil & Balsamic

All Nibbles £4.50

STARTERS

Balsamic Glazed Pigs Cheek, Sweet Potato Puree, Roast Baby Leeks, Crispy Kale £9.50
Fried Risotto Balls, Salsa Verde, Parmesan £7.00
Smoked Duck with Root Vegetable Remoulade, Plumb Molasses £7.50
Whisky Cured Salmon, Beets, Buttermilk & Dill £9.00
Charcutier Board to Share £15.00

MAIN COURSES

Sirloin Of Beef, Served With Traditional Trimmings £22.00
Roast Leg Of Lamb With Traditional Trimmings £19.00
Roast Chicken With Traditional Trimmings £19.00
Nut Roast With Traditional Trimmings £18.00
Sharing Roast - 3 Meats To Share including Roast Potatoes, Yorkshire Puddings, Spring Greens, £28.00 PP
Smoked Cauliflower Cheese, Red Wine Gravy £10.00 kids
Sweet Chilli Beef with Asian Style Salad £18.00
Smoked Duck Salad with Roasted Plums and Pomegranate £14.00

PUDDINGS

Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecan Crumb £7.00
Chocolate Fudge Brownie, Chocolate Sauce, Vanilla Ice Cream £7.00
Crème Brulee with Shortbread £7.50
Biscoff and White Chocolate Tart with Salted Caramel Ice Cream £6.50
Two Scoops of Saffron Ice Cream CO £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.

Menu served Sunday 12.00 to 17.00