

# The White Pheasant

BY CHEF CALVIN HOLLAND

**Two Courses for £24.00 or Three Courses for £29.00**

## STARTERS

Smoked Haddock Fishcakes with Tartar Sauce

Grilled Asparagus, Parmesan, Truffle Oil

Smoked Duck Salad with Roasted Plums and Pomegranate

Sweetcorn Velouté, Buttered Crayfish Tail, Crispy Onion

Cromer Crab Pate, Cucumber Pickle, Toasted Bloomer

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## MAIN COURSES

Fruity Pig Black Pudding and Mushrooms on Toast, Asparagus, Pancetta, Hollandaise

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

Hake Goujons, Samphire, Triple Cooked Chips, Manfood Chipshop Curry 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 Risotto, Charred Greens, Toasted Bloomer

Mushroom Risotto, Butternut Squash and Baby Spinach

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## PUDDINGS

Chocolate Fondant, 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