

The White Pheasant

BY CHEF CALVIN HOLLAND

Sunday Lunch Menu

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

STARTERS

Searred Scallops, Lentil Dahl, Coriander Yoghurt	£15.00
Celeriac Velouté, White Truffle Oil, Hazelnut Granola	£8.50
Ham Hock Terrine, Piccalilli Puree, Frisee, Toasted Focaccia	£8.00
Classic Smoked Salmon, Caper Berries, Horseradish & Gingerbread	£9.00
Moules Mariniere, White Wine, Garlic, Shallots, Focaccia	£9.00

MAIN COURSES

Sirloin of Beef, Served With Traditional Trimmings	£22.00
Roasted Leg of Lamb With Traditional Trimmings	£22.00
Roast Chicken With Traditional Trimmings	£19.00
Nut Wellington With Traditional Trimmings	£19.00
Sharing Roast - 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 Apple Tart Tatin, Caramel Sauce, Vanilla Ice Cream	£8.00
Dark Chocolate Mousse, Hazelnut Cream, White Chocolate Tuille	£8.00
Three East Anglian Cheese, House Chutney, Crackers	£9.50
Warm Rice Pudding, Morello Cherry, Hazelnuts	£8.00
Bakewell Tart, Vanilla Ice Cream	£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.

Menu served Sunday 12.00 to 17.00