

# The White Pheasant

BY CHEF CALVIN HOLLAND

## TO NIBBLE ON

Marinated Olives	£4.50
Crispy Ham Bites, Mustard Mayonnaise	£4.50
Venison Bolognese Croquettes	£4.50
Whole Baked Camembert, Fig Chutney, Focaccia Crisps	£16.00
Milk Loaf Roll, Sun Blushed Tomato Butter	£2.50 PP

## TASTING MENU

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

## STARTERS

Seared Scallops, White Pudding, Cauliflower Cream, Golden Raisins	£15.00
Shallot Tart Tatin, Rocket Salad, Chestnut Butter	£8.00
Smoked Duck Carpaccio, Pomegranate Molasse, Clementine, Gingerbread, Feta	£9.00
Lemon & Parsley King Prawns on Toast, Black Garlic Mayonnaise, Nduja	£10.00
Soup of the Day, Milk Loaf Roll	£7.00

## MAIN COURSES

Roasted Venison Loin, Truffle Parsnip Puree, Kale, Salsify, Potato Fondant	£28.00
Slow Braised Beef Blade, Hand cut Chips, Smokey Garlic Mayo, Crispy Onion Rings	£24.00
Pan Fried Hake, Creamed Potato, Cavolo Nero, Brown Shrimp Butter	£25.00
Whole Roasted Lemon Sole, Ratte Potatoes, Caper & Parsley Butter	£30.00
Beer Battered Fish Goujons, Curry Sauce, Chips, Peas, Tartar	£16.00
Truffle & Mushroom Risotto, Baron Bigod,	£18.00
Game Pie, Tenderstem, Chestnuts, Creamed Potato, Gravy	£18.00

## ON THE SIDE

Parmesan & 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.