

The White Pheasant

BY CHEF CALVIN HOLLAND

Sunday Lunch Menu

TO NIBBLE ON

Marinated Olives
Bread Selection, Hill Farm Oil & Balsamic

All Nibbles £4.50

STARTERS

Cromer Crab Pate, Cucumber Pickle, Toasted Bloomer	£10.00
Sweetcorn Velouté, Buttered Crayfish Tail, Crispy Onion	£9.00
Smoked Duck Salad with Roasted Plums and Pomegranate	£8.50
Charcutier Board	£8.00
Grilled Asparagus, Parmesan, Pancetta, Truffle Oil	£8.00

MAIN COURSES

Sirloin Of Beef, Served With Traditional Trimmings	£22.00
Roast Belly Pork 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, Smoked Cauliflower Cheese, Red Wine Gravy	£28.00 PP £10.00 kids

Sides

Cauliflower Cheese	£4.00	Extra Gravy	£1.50
Pigs In Blankets	£4.00	Extra Yorkshire Pudding	£1.50

PUDDINGS

Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecan Crumb	£7.00
Crème Brulee with Shortbread	£7.50
Chocolate Fondant, Salted Caramel Ice Cream, Banoffee Donut	£9.50
Vanilla Millefeuille, Raspberry, Toasted White Chocolate, Raspberry Sorbet	£7.50
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