

# The White Pheasant

BY CHEF CALVIN HOLLAND

## TO NIBBLE ON

Marinated Olives	Mushroom Arancini's	All Nibbles £4.50
Charcutier Board to Share	Smoked Haddock Fishcake, Tartar Sauce	
Black Pudding Fritters, Horseradish and Beetroot Chutney		
House Focaccia, Bloomer Loaf Garlic & Herb Butter		- £2.00 per person

## STARTERS

Pan Seared Scallops, Pea Puree, Black Pudding, Pancetta, Fresh Apple	£12.00
Ham Hock Ruscofe, Garlic Aioli, Pickled Shallot, Salad Leaves	£9.50
Cromer Crab Pate, Cucumber Pickle, Toasted Bloomer	£10.00
Chicken Liver Parfait, Chorizo Jam, Focaccia	£8.50
Sweetcorn Velouté, Buttered Crayfish Tail, Crispy Onion	£9.00

## MAIN COURSES

Lamb Two Ways - Rump and Shoulder, Roasted Carrots, Black Olive, Creamed Potato, Mint Jus	£26.00
Hereford Beef Stroganoff, Spring Greens and Truffle and Parmesan Chips	£28.00
Suffolk Chicken Supreme, Crispy Leg Spring Roll, Spinach, Hasselback, Asparagus, Chicken Butter Sauce	£22.00
Fillet Steak, Flat Cap Mushroom, Vine Tomatoes, Red Wine Jus	£35.00
Pan Fried Seatrout, Baby Gem, Herb Gnocchi, Pea and Pancetta Fricassee	£22.00
Wild Mushroom & Truffle Risotto, Spinach, Baron Bigod	£18.50
Seafood and Chorizo Risotto, Charred Greens, Toasted Bloomer	£26.00

## TASTING MENU

A 5 Course Tasting Menu—"Taste of The White Pheasant"	£55.00pp
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## ON THE SIDE

Parmesan and Truffle Chips	Charred Broccoli, Toasted Almonds	All Sides £4.00
Asparagus, Truffle and Parmesan	Potato Pave, Bacon Crumbs	
House Salad, Feta, Red Onion	Carrots, Honey, Star Anis	

If any of your party has allergies, please make a member of staff aware before ordering any dishes, as most dishes can be adapted.

Evening menu served Wednesday to Saturday 18.00 to 21.00