

# The White Pheasant

BY CHEF CALVIN HOLLAND

## TO NIBBLE ON

Marinated Olives Nibbles £4.50  
Black Pudding Fritters, Smokey Garlic Mayo  
House Focaccia, Parmesan Cream, Balsamic and Oil - **£2.00 per person**

## STARTERS

Confit Chicken Croquette, Smoked Garlic Aioli, Chorizo Jam £8.50  
Charcutier Board, Pickles, Olives, House Focaccia £9.50  
Crab & Crayfish Roulade, Beetroot Pickle, Horseradish Cream, Dill £9.00  
Pea & Spinach Tartlet, Cote Hill Blue, Roasted Pepper, Sun Blushed Salad £9.00  
Whole Roasted Langoustines, Garlic & Herb Butter, Burnt Lemon £12.00

## MAIN COURSES

Slow Cooked Lamb Raju, Tagliatelle, Parmesan, Garlic Focaccia £20.00  
Fillet Steak, Flat Cap Mushroom, Vine Tomatoes, Red Wine Jus £36.50  
Wild Mushroom & Truffle Risotto, Spinach, Baron Bigod £18.50  
Beef & Red Onion Burger, Chorizo Jam, Smoked Cheese, Baby Gem, Siracha Mayo £18.00  
Pan Fried Stone Bass, Crab Risotto, Tempura Spring Onions, Coriander £26.00  
Beef & Wild Mushroom Stroganoff, Lyonnaise Potatoes, Roasted Carrots £28.00

## TASTING MENU

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

## ON THE SIDE

Parmesan and Truffle Chips Charred Broccoli, Toasted Almonds All Sides £4.00  
House Salad, Feta, Red Onion Carrots, Honey, Star Anis  
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.

Evening menu served Thursday to Saturday 18.00 to 21.00