

# The White Pheasant

BY CHEF CALVIN HOLLAND

**Two Courses for £25.00 or Three Courses for £30.00**

## STARTERS

Mushroom Arancini, Truffle Pesto, Dressed Leaves

Warm Sausage Roll, House Chutney

Sweetcorn Velouté, Buttered Crayfish Tail, Crispy Onion

Crab & Crayfish Roulade, Beetroot Pickle, Horseradish Cream, Dill

Chicken Liver Parfait, Chorizo Jam, Focaccia

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## MAIN COURSES

Beef Burger, Red Onion Jam, Smoked Cheddar, Bacon, Brioche Bun, Skin on Fries

Spicy Chicken Burger, Siracha Mayo, Tomato, Baby Gem, Skin on Fries

Sea trout Goujons, Samphire, Triple Cooked Chips, Manfood Chipshop Curry Sauce, Lemon

Fillet Steak Breakfast—4oz Fillet Steak, Local Butchers Sausages, Back Bacon, Black Pudding, Flat Cap Mushroom, Vine Tomatoes, Free Range Eggs & Beans (£5 Supplement)

Ploughman's Ciabatta, Charcutier Meats, Brie, Chutney, Baby Gem and Fries

Suffolk Sausages, Red Onion & Cote Hill Blue Cheese Ciabatta, House Salad, Fries

Wild Mushroom & Truffle Risotto, Spinach, Baron Bigod

Moroccan Lamb Koftas, Summer Cous Cous Salad, Spiced Yoghurt, Coriander

Sunday Charcutier Board to Share, Pickles, Bread, Olives (£5pp Supplement)

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## PUDDINGS

Coconut Panna Cotta, Tropical Fruit, Graham Cracker

Sticky Toffee Pudding, Caramel Ice Cream, Candied Pecan Crumb

Strawberry Mousse, White Chocolate & Basil

Three East Anglian Cheese, House Chutney, Crackers

Two Scoops of Saffron Ice Cream CO, Brandy Snap Tuille

**From the Deli:** Homemade Dark Chocolate & Banana Loaf with Caramel Frosting £3 each. **Eat in or Takeaway**

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

Lunch menu served Thursday & Friday 12.00 to 14.30