

# The White Pheasant

BY CHEF CALVIN HOLLAND

## Sunday Lunch Menu

### TO NIBBLE ON

Marinated Olives	£4.50
Bread Selection, Hill Farm Oil & Balsamic	£2.00pp
Black Pudding Fritters, Smokey Garlic Mayo	£4.50

### STARTERS

Crab & Crayfish Roulade, Beetroot Pickle, Horseradish Cream, Dill	£10.00
Sweetcorn Velouté, Buttered Crayfish Tail, Crispy Onion	£9.00
Smoked Duck Salad with Roasted Plums and Pomegranate	£8.50
Charcutier Board, Chutney, House Bloomer	£8.00
Warm Sausage Roll, House Chutney	£6.00

### MAIN COURSES

Sirloin of Beef, Served With Traditional Trimmings	£22.00
Roasted Leg of Lamb With Traditional Trimmings	£22.00
Roast Chicken With Traditional Trimmings	£19.00
Nut Roast With Traditional Trimmings	£18.00
Lamb Koftas, Summer Cous Cous Salad, Yoghurt, Coriander	£18.00
<b>Sharing Roast</b> - 3 Meats To Share including Roast Potatoes, Yorkshire Puddings, Spring Greens,	£28.00 PP
Smoked Cauliflower Cheese, Red Wine Gravy	£10.00 kids

### Sides

Cauliflower Cheese	£4.00	Extra Gravy	£1.50
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### PUDDINGS

Sticky Toffee Pudding, Vanilla Ice Cream, Candied Pecan Crumb	£7.00
Coconut Panna Cotta, Tropical Fruit, Graham Cracker	£7.50
Warm Churros, Salted Caramel Sauce	£7.50
Strawberry Mousse, White Chocolate & Basil	£8.50
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