

The White Pheasant

BY CHEF CALVIN HOLLAND

“Early Pheasant”

Wednesday to Saturday

18.00 - 19.00

2 Courses £24.00 | 3 Courses - £29.00 per person

STARTERS

Chicken Liver Parfait, Chorizo Jam, Toasted Focaccia

Cauliflower Soup, Pickled Raisins, White Truffle

Homemade Sausage Roll, House Chutney

MAIN COURSES

Norfolk Chicken Breast, Leg Spring Roll, Savoy Cabbage & Bacon, Hasselback, Chicken Sauce

Hake Goujons, Chip Shop Curry Sauce, Samphire, Tartar Sauce

Israelis Cous Cous, Sun Blushed Tomato, Wild Mushrooms, Spinach, Chimichurri Dressing

PUDDINGS

Dark Chocolate Fondant, Salted Caramel Ice Cream

Sticky Toffee Pudding, Vanilla Ice Cream, Candied Pecans

Three East Anglian Cheese, House Chutney, Sour Dough Crackers

DELI

Please feel free to browse our Deli whilst with us at The White Pheasant. We are proud to be working with local suppliers from across East Anglia, with our bread and cakes freshly made in-house by our talented chefs.

If something takes your fancy, please bring it to the till for payment. If you would like one of our fresh products please make a member of staff aware and they will box this up for you or prepare it for you to eat at your table.

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 Wednesday - Saturday 18.00 to 19.00