

# The White Pheasant

BY CHEF CALVIN HOLLAND

## TO NIBBLE ON

Marinated Olives	Mushroom Arancini's, Truffle Oil	All Nibbles £4.50
Charcutier Board to Share	Black Pudding Fritters, Smokey Garlic Mayo	
House Focaccia, Parmesan Cream, Garlic & Herb Butter - <b>£2.00 per person</b>		

## STARTERS

Pan Seared Scallops, Pea Puree, Black Pudding, Pancetta, Fresh Apple	£12.00
Confit Chicken Ruscofe, Smoked Garlic Aioli, Chorizo Jam, Shallot Puree	£8.50
Crab & Crayfish Roulade, Beetroot Pickle, Horseradish Cream, Dill	£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
Suffolk Chicken Supreme, Potato Terrine, Baby Turnips, Savoy Cabbage, Vanilla Gooseberries	£22.00
Pan Fried Sea Trout, Herb Gnocchi, Braised Baby Gem, Chorizo, White Wine Cream Sauce	£24.00
Fillet Steak, Flat Cap Mushroom, Vine Tomatoes, Red Wine Jus	£36.50
Moroccan Lamb Koftas, Mediterranean Vegetable Cous Cous, Spiced Yoghurt, Pomegranate and Coriander	£20.00
Wild Mushroom & Truffle Risotto, Spinach, Baron Bigod	£18.50
Beef & Red Onion Burger, Chorizo Jam, Smoked Cheese, Baby Gem, Siracha Mayo	£18.00

## TASTING MENU

A 5 Course Tasting Menu—"Taste of The White Pheasant"	£60.00pp
<i>Chefs choice tasting menu, using the finest locally sourced produce.</i>	
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	

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