

The White Pheasant

Saturday Brunch

9.00—14.30

BY CHEF CALVIN HOLLAND

TO NIBBLE ON

Pulled Pork Bites, Smokey Garlic Mayo	Marinated Olives	All Nibbles £4.50
Charcutier Board to Share	Smoked Salmon Fishcake, Tartar Sauce	
Bread Selection, Wild Garlic Butter	Crispy Risotto Balls, Pea Puree	

Fillet Steak Breakfast—4oz Fillet Steak, Local Butchers Sausages, Back Bacon, Black Pudding, Flat Cap Mushroom, Vine Tomatoes, Free Range Eggs & Beans £20.00

The White Pheasant Full English—Local Butchers Sausages, Back Bacon, Black Pudding, Flat Cap Mushroom, Vine Tomatoes, Free Range Eggs & Beans £10.00

The White Pheasant Vegetarian—Rosemary Sausage, Baby Spinach, Flat Cap Mushroom, Vine Tomatoes, Free Range Eggs & Beans £9.00

Chorizo and Fried Eggs on Toast with Herb Oil £10.00

Eggs Benedict, Toasted Muffin, Roasted Ham, Poached Eggs & Hollandaise £10.00

American Style Waffles, Mixed Berry Compote, Crispy Bacon & Maple Syrup £9.00

BBQ Beef and Red Onion Burger, Suffolk Bacon, Smoked Cheddar, Slaw and Fries £16.00

Chicken Thigh Burger, Siracha Mayo, Iceberg Lettuce, Tomato and Slaw £16.00

Baked Cromer Crab—Toasted Focaccia, Tar Tar Sauce, Fresh Lemon £18.00

Smoked Duck Salad, Roasted Plum, Chiccorry and Pomegranate £14.00

Ploughman's Ciabatta, Charcutier Meats, Brie, Chutney, Baby Gem and Fries £14.00

Sirloin of Beef Ciabatta, Applewood Cheese, Smokey Garlic Mayo, Baby Gem, Fries £15.00

Seafood and Chorizo Paella, Israeli Cous-Cous, Charred Greens, Toasted Bloomer £18.00

If any of your party has allergies, please make a member of staff aware before ordering any dishes.