

The White Pheasant

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	
House Focaccia, Bloomer Loaf Garlic & Herb Butter	Crispy Risotto Balls, Pea Puree	

STARTERS

Pan Seared Scallops, Pea Puree, Chorizo, Samphire, Caper Butter	£12.00
Ham Hock Ruscofe, Garlic Aioli, Pickled Shallot, Quail Egg	£9.50
Whisky Cured Salmon, Beets, Buttermilk & Dill	£8.00
Smoked Duck Salad with Roasted Plums and Pomegranate	£8.50
Grilled Asparagus, 63oC Poached Egg, Pancetta, Chimichurri	£9.00

MAIN COURSES

Pan Roasted Duck Breast, Crispy Potato Terrine, Burnt Plum, Port Jus	£22.00
Hereford Beef Stroganoff, Spring Greens and Truffle and Parmesan Chips	£28.00
Suffolk Chicken Supreme, Crispy Leg Spring Roll, Savoy & Bacon, Hassleback, Asparagus, Chicken Butter Sauce	£22.00
Fillet Steak, Flat Cap Mushroom, Vine Tomatoes, Parmesan and Truffle Chips, Red Wine Jus	£35.00
Fillet of Hake, Dill Potatoes, Samphire, Sun Blush Tomato and Lemon Butter	£20.00
Spicy Israeli Cous-Cous with Roast Butternut Squash and Baby Spinach	£15.00
Baked Cromer Crab—Toasted Focaccia, Tar Tar Sauce, Fresh Lemon	£22.00
Seafood and Chorizo Paella, Israeli Cous-Cous, Charred Greens, Toasted Bloomer	£26.00

TASTING MENU

A 5 Course Tasting Menu—"Taste of The White Pheasant"	£55.00pp
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ON THE SIDE

Parmesan and Truffle Chips	Charred Broccoli, Toasted Almonds	All Sides £4.00
Asparagus, Wild Garlic and Parmesan	Potato Pave, Bacon Crumbs	
Smoked Cauliflower Cheese		

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