

The Pheasant Dinner Menu 11th September 2019

Starters

Homemade golden courgette soup with Parmesan and grilled sourdough bruschetta 6

Suffolk's 'Binham Blue' Cheese with ripe pear and mixed leaves and caramelised walnuts 8

Medley of garden Tomatoes with buffalo mozzarella, fresh basil and extra virgin olive oil 8

Wild mushrooms in a creamy sauce with shallots and garlic, on chargrilled sourdough 7

Seared scallops with cauliflower purée and crispy smoked pancetta 13

Roast red 'piedmontese' pepper with grilled goats cheese and pesto 8

Mains

Fillet of stone bass with peperonata, lentils and pesto 16

Sirloin of beef 'tagliata', cooked medium rare and sliced on a bed of rocket with rosemary, Parmesan shavings and dauphinoise potatoes 24

Chargrilled Cajun chicken breast on mixed salad with mint and coriander yogurt 13

Lamb chops with garlic and rosemary with ratatouille, dauphinoise potatoes and salsa verde 17

Honor's signature lasagne with home made pasta and traditional Italian pork and beef ragù 16

Home made vegetarian lasagne with home made pasta, tomato sauce and spinach 12

Puddings

Warm Chocolate Tart with vanilla ice cream and raspberry coulis 7

Sticky Toffee Pudding, toffee sauce, salted caramel ice cream and pecan nuts 6

Pear and almond tart with vanilla ice cream 7

Ice Cream or Sorbet 5 *please ask for our current selection of flavours*

Selection of local cheeses with ripe figs and honey 9

Dessert Wine Muscat 125ml 7.50, ½ Bottle 22

Glass of late bottled Vintage Port 5

Please inform us of any allergens or dietary requirements you may have and we will do our best to accommodate them