the Pheasant at Neenton

Sunday Lunch

STARTERS

Roasted vine tomato and thyme soup, crumbled feta, slow roast tomato & herb oil

Shropshire Ham hock terrine with celeriac remoulade, confit apple, black garlic aioli & toasted sourdough (G,D)

Cornish potted brown shrimps, sourdough crumpet, herb salad, lemon puree, sauce gribiche (G,V,D)

Seasonal beetroot & goat's salad, candied walnuts, horseradish puree (G,V)

ROAST MAINS

28 Day Aged Roast topside Bridgnorth beef, (G,D)

Slow roasted Bridgnorth pork belly & crackling (G,D)

Both served with twice cooked roast potatoes, Yorkshire pudding a selection of vegetables & a rich red wine gravy

Cornish Hake fillet, herb crushed potatoes, kale, prawn and chive beurre Blanc (G,D)

Wild mushroom parmesan & truffle risotto, crispy shallots (V)(G)

DESSERT

Tiramisu, dark chocolate, hundred house coffee & mascarpone cream & macerated blackberries (V)

Sticky toffee pudding, butterscotch sauce and Chantilly cream

Vanilla Panna cotta, fruit compote & honeycomb

Affogato with Vanilla ice cream and Hundred house Espresso

1 Course £22 2 Course £28 3 course £34

Dishes with (V,G,D) can be adjusted to accommodate Vegetarian, Gluten free & Dairy free Diets with small changes to dishes. However it **is your responsibility to make us aware of any allergies** you may have, and we will endeavour to cater to your needs, but **we cannot guarantee that traces of allergens will not be present.**

SAMPLE