



# Sunday Lunch Menu

2 course £29.95 3 course £36.95

Served 12-7pm



## Starters

Hundred House Duck Pastrami, Confit Duck Fritter, Gherkin, Caper & Dill dressing, Duck Fat Potato Crisps & Cashew Nut Butter £9.95

Wild Mushroom Tart & Roasted Onion Tart, Rocket Puree, Candid Walnuts, Pickled Shallots & Balsamic Gel £9.95 (VG)

Thai Spiced Hake, Trout & Crab Fishcakes, Dressed Sesame Slaw, Jalapeño Ketchup (GF adapt)

Black Pudding, Chorizo and Caramelised Apple Stack, Onion Rings & Smoked Cheese Sauce £9.95

Curried Pumpkin & Sweet Potato Soup, Sage & Onion Focaccia £8.95 (VG)(GF adapt)

Chicken Koftas, Spiced with Chilli, Lemon, Coriander & Cumin, Charred Corn Salsa, Flatbread & Lime Sour Cream £9.95 (GF adapt/DF adapt)

Butternut Squash, Ginger & Coriander Pakoras, Mint Masala Raita, Mango Pickle £9.95 (VG/GF)

## Mains

All "Roast" dishes are served complete with Vegetables, Mashed & Roast Potatoes

Rump of Morville Beef, Served Rare, Mash, Roasts, Yorkie, Seasonal Veg & Savoury Gravy £21.95 (GF/DF adapt) (£2.50 Supplement)

Crispy Wood Roast Pork Belly seasoned with Cumin, Paprika & Oregano Rub, Fennel, Apricot & Orange Stuffing, Mash, Roasts, Seasonal Veg & Savoury Gravy £21.95 (DF adapt)

Roast Topside of Bridgnorth Beef, Served Well Done, Roasts, Mash, Yorkie, Seasonal Veg & Savory Gravy £21.95 (GF/DF adapt)

Our Famous Home Baked Lasagne, Pesto, Parmesan, Chips & Mixed Leaf Salad £19.95

Baked Hake Fillet, Mussel, Pea & Corn Chowder, braised Fennel, Cherry Tomatoes, Dill & Parsley Pesto £22.95 (GF)

Portobello Mushroom, Garlic Kiev, grilled baby Leeks, Sweet Potato Gratin, Parsley & Lemon Gremolata £19.95 (VG/GF)

## Desserts

White Chocolate & Lime Cheesecake, Chantilly Cream, White Chocolate Crumb & Candied Lime

Roast Hazelnut Panna Cotta, Mulled Damson Puree, Chocolate & Hazelnut Mousse, Hazelnut Brandy Snap

Sticky Toffee Pudding, Butterscotch Toffee Sauce & Vanilla Ice Cream (VG adapt)

Chocolate Roulade, Hazelnut Ice Cream & Chocolate Sauce (GF)

Sheila's Bakewell Tart, Raspberry Coulis, Almond & Brown Butter Crumb & Vanilla Ice Cream

## Specialty Cocktails

Quince Essential £10.95

Quince & Ginger Syrup, Tequila, Fresh Lime, Cointreau & Cranberry. Shaken and served over ice. Garnished with Candied Orange

The Pegasus £10.95

Our own twist on the Classic Moscow Mule, Vodka, Ginger Beer & Homemade H.H Lime Zest Syrup, Garnished with Lime & Mint

Hundred House Garden £10.95

Homemade Elderflower, Gin, Apple Juice, Soda, Mint & Lime

Children's Menus, Gluten Free Desserts & further dietaries catered for also, please ask a member of the team.