



Sunday Lunch Menu

2 course £29.95 3 course £36.95

Served 12-5.30pm



Starters

Ham Hock Terrine, Hundred House Piccalilli,
Pureed & Pickled Cauliflower, Cider & Oat Bread,
Puffed Pork Crackling £9.95

Duck Liver & Orange Pate. Plum & Port Gel, Red
Onion Marmalade & Poppy Seeded Brioche
£9.95 (GF Adapt)

Spiced Crab Beignet, Celeriac Remoulade, Raisin
Dressing & Mango Gel £9.95

Spiced Sweet Potato & Butternut Squash Soup,
Sage & Onion Focaccia, Herb Oil £8.95
(VG)(GF Adapt)

Citrus Cured Trout, Beetroot &
Fennel Terrine, Whipped Brown Butter &
Toasted mixed Seed Crumb £9.95

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

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

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, Rubbed with Rosemary,
Sage & Fennel, Chorizo & Lemon Herb 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, Parmesean,
Chips & Mixed Leaf Salad £19.95

Venison Meatballs in a creamy Gherkin & Dill Sauce,
Rosemary Mash & Chorizo Crumb £20.95 (GF)

Seared Bream Fillet, Roast Pepper, Capser & Basil Ragu,
Black Olive Crumb & Charred Purple Sprouting
£22.95 (GF/DF Adapt)

Vegan Lasagne: Grilled Vegetables, Béchamel, Tomato
Sauce, Pesto, Chips & Salad £19.95 (VG)

Katsu Cauliflower Steak, Onion Seed Rice, Cauliflower
Pakora, Sesame Pickled Carrots & Spring Onion
£19.95 (VG/GF)

Desserts £9.95

Warm Pear & Almond Flan, Vanilla Ice Cream

Glazed Lemon Tart, Raspberry Coulis &
Chantilly Cream

Spiced Baked Pear & Ginger Pudding,
Vanilla Ice Cream

Honeycomb Cheesecake, Chantilly Cream &
Honeycomb Shards

Chocolate & Cherry Roulade, Cherry Compote
& Vanilla Ice Cream (GF)

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

Specialty Cocktails

Quince Essential £10.95

Home grown 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

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.