



Sunday Lunch Menu

2 course £29.95 3 course £36.95

Served 12-5.30pm



Starters

Grilled Local Asparagus, Cafe de Paris Hollandaise & Garden Herbs

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

Leek, Pea & Wild Garlic Soup, Red Onion, Rosemary & Sea Salt Focaccia, Herb Oil £8.95 (VG) (GF Adapt)

Smoked Salmon Sourdough Crumpet, Horseradish & Chive Creme Fraiche, Dill Mayonnaise, Pickled Cucumber & Watercress Salad

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

Wood Roast 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, Wild Garlic & Lemon marinade, Black Pudding Stuffing, Mash, Roasts, Seasonal Veg & Savoury Gravy £21.95 (DF adapt)

Thyme & Rosemary Roasted Lamb, Pomme Dauphinoise, Salsa Verde, Rich Gravy...

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

Seabass Nicoise Salad, New Potatoes, French Beans, Soft Boiled Egg, Mixed Leaves, Croutons, Garden Herb & Black Olive Dressing

Creamy Garlic Mushroom, Truffle & Garden Herb Pie, Mashed Potato, Charred Tenderstem, Chestnut Veloute

Vegan Lasagne: Grilled Vegetables, Béchamel, Tomato Sauce, Pesto, Chips & Salad

Desserts £9.95

Rhubarb & Ginger Cheesecake, Chantilly Cream & Honeycomb

Double Chocolate Roulade,

Raspberry Creme Brulee, Rosemary Shortbread

Nutty Apple & Cinnamon Crumble & Proper Custard

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

Sticky Pear & Ginger Pudding, & Vanilla Ice Cream

Sunday Spritzers

Hundred House Garden £10.95
Elderflower, Gin, Apple Juice, Soda, Mint & Lime

Sarti Spritz £6.95
Italian Aperitif made from Blood Orange, Mango & Passion Fruit. Topped with Soda & Garnished with Orange

Aperol Spritz £9.95
Aperol, Prosecco & Soda. Ice & Orange

For a full drinks menu please ask a member of staff

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