

The Wine Cellar Menu



Starters

Chef's seasonal soup of the day, homemade warm bread & slightly salted butter: £7.50

Chicken and sticky red onion terrine, pickled wild mushrooms, celeriac remoulade, homemade toast: £7.95

Spiced crab cakes, lemon aioli, rocket, apple and radish salad, charred lemon: £8.50

Roasted harissa cauliflower, coriander hummus, dukkah crumb, coriander oil: £7.95

Pan seared wood pigeon, roast carrot top & beetroot, glazed shallot, carrot puree, jus: £8.95

Mains

Pan roasted Banham chicken breast, wholegrain mustard mash, chargrilled asparagus, sauteed savoy cabbage with bacon lardons, celeriac puree, red wine jus: £16.95

Pan seared Hake fillet, lemon & garlic hassleback potatoes, buttered samphire, pea & watercress velouté: £18.50

Garlic and rosemary marinated Lamb rump, potato pave, chargrilled aubergine, courgette and red pepper, mint jus: £19.95

Sweet potato and spinach curry, harissa spiced falafel, sticky jasmine rice, chickpea crumb: £15.95

Chargrilled Steaks:

6oz fillet: £25.95

8oz sirloin: £23.95

6oz rump: £16.50

Peppercorn or blue cheese sauce: £2.50

All with twice cooked hand cut chips, garlic butter field mushrooms, watercress, baby spinach, crisp shallots

Desserts – All £7.95

Salted caramel cheesecake, peanut brittle, chocolate oat crumb, chocolate gel

White chocolate panna cotta, rhubarb and ginger compote, ginger biscuits, white chocolate soil

Lemon tart topped with torched meringue, raspberry puree, summer berry compote

Warm carrot cake, blood orange puree, caramelised orange & candied walnuts (VV)

Mixed, home-made ice cream (please ask for choices)

Local cheese board, homemade tomato chutney, celery, grapes, crackers: £10.25

Our food is freshly prepared on site daily, using local produce when and where available.
Clarkes of Hevingham, Howards & Son, Cheese Truckle, Easters of Norwich, Norwich Bakery
Please note that not all ingredients are listed on the menu. If you have any dietary requirements, please ask