

The Wine Cellar: Menu



Starters:

Winter vegetable soup (with or without crispy chorizo) homemade warm bread
& slightly salted butter: £6.95 (VV)

Pakora fried cauliflower fritters, Asian style slaw, harissa aioli & coriander cress: £7.45 (V)

Charred hot smoked salmon, Bloody Mary prawns, avocado salad, dill oil: £7.95

Ham hock, chicken & cider terrine, toasted bread, piccalilli, dressed leaf: £7.95

Mains:

Herb crusted cod, peas a la francais with bacon lardons, creamed mash potato: £16.95

Norfolk chicken breast, fondant potato, creamed sprouts with crispy bacon & mustard, finished with a tarragon jus: £15.95

Slow cooked beef brisket, sauteed gnocchi, wild mushrooms & celeriac, wholegrain mustard jus: £16.95

Beetroot & red onion tarte tatin, sauteed potatoes, crispy curly kale: £12.95 (VV)

Chargrilled Steaks: 6oz fillet: £23.95
 8oz sirloin: £23.95
 6oz rump: £15.95 Peppercorn or blue cheese sauce: £2.00

Served with twice cooked hand cut chips, garlic buttered field mushrooms, watercress, baby spinach & crispy shallots

Desserts – all £7.25:

Dark chocolate torte, pistachio praline & cherry sorbet

Sticky toffee pudding, Kirsch cherries, toffee sauce & malt ice cream

Chocolate orange set cheesecake, chocolate & tonka bean gel

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

Local cheese board: £9.25