

The Wine Cellar: Menu



Starters:

Chef's seasonal soup of the day, homemade warm bread & slightly salted butter: £6.95 (VV)

Smoked ham hock & cider terrine, dill pickle & apple salad, melba toast & tarragon mayonnaise: £8.95

Pakora fried cauliflower fritters, Asian style slaw, harissa aioli & coriander cress: £6.95 (V)

Seared wood pigeon breast, caramelized shallot, carrot puree & honey glazed carrot tops, toasted cashew nuts & dressed watercress £7.25

Smoked haddock kedgerree, soft boiled quail egg, curried crème fraiche & spiced butternut puree: £8.25

Mains:

Lemon & dill roasted salmon fillet, braised fennel, confit new potatoes, lightly honey glazed carrots & caper butter sauce: £16.95

Pan roasted duck breast, pork, chorizo & mixed bean cassoulet, confit potato & pomegranate dressing: £16.95

Courgette, pea & mint risotto, grilled goat's cheese, soft quail egg & lemon olive oil: £13.95 (V)

Baked soy, honey & sesame Norfolk chicken thighs, fried basmati rice, tender stem broccoli with toasted sesame seeds, pickled carrot & shallot salad: £16.95

Harissa & beetroot chickpea falafel, Moroccan style giant cous cous stuffed field mushroom, roasted red pepper & chilli sauce & dukkha crumb: £12.95

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:

Warm carrot cake, raisin puree, coconut & banana ice cream

White chocolate & honeycomb frozen parfait, smoked sea salt caramel fudge & Italian meringue

Orange & ginger cheesecake, gingerbread biscuits & lemon curd

Dark chocolate espresso panna cotta, malted milk ice cream & white chocolate soil

Mixed home-made ice cream: £6.75

Local cheese board: £9.25