

## The Wine Cellar Menu



### Starters

Chef's seasonal soup of the day, homemade warm bread & slightly salted butter (VV): £7.95

Quinoa salad stuffed portobello mushroom with tomato & red onion salsa (VV): £7.50

Warm sauteed salad of king prawns, salad potatoes & samphire, shrimp beurre noisette: £8.95

Crispy pork belly, pea puree, garden peas, braised leeks, leek ash: £8.25

Chicken and chorizo croquettes, paprika aioli, sauteed wild mushrooms: £8.50

### Mains

Ballotine chicken stuffed with cracked black pepper & lemon cream cheese, wrapped in Parma ham, courgette, pea & mint risotto: £17.50

Herb crusted cod fillet, lemon & caper potato terrine, broad bean, radish & rocket salad, dill cream: £18.50

Moroccan aubergine tagine, fruity spiced cous-cous, charred aubergine (VV): £15.95

Slow cooked beef short rib, truffled mashed potatoes, slow roasted carrots, buttered fine beans, red wine jus: £18.95

### Chargrilled Steaks:

6oz fillet: £26.95

8oz sirloin: £23.95

6oz rump: £16.95

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

Coconut cheesecake topped with mango gel, bitter lime puree, coconut tuille

Strawberry & clotted cream mille feuille, strawberry jelly, poached strawberries, strawberry & vanilla puree

Warm lemon and blue poppy seed sponge, blueberry compote, blueberry sorbet

Dark chocolate & salted caramel mousse, hazelnut praline, salted caramel puree

Mixed, home-made ice cream – 3 scoops (please ask for choices)

Local cheese board, homemade tomato chutney, celery, grapes, crackers: £10.50

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