

The Wine Cellar Menu



Starters:

Homemade soup of the day, homemade bread (VV/GF): £7.95

Pakora cauliflower fritters, Asian slaw, paprika aioli (VV/GF): £8.95

Pan seared pigeon breast, roasted carrot, caramelised shallot, carrot puree, red wine jus: £8.95

Goats cheese fritters, dukkah crumb (nuts), dressed mixed leaf salad, basil aioli (V): £9.50

Warm smoked salmon, braised fennel, soft poached quail eggs, lemon & caper oil dressing: £8.95

Mains:

Pan roasted Banham chicken breast, butternut squash, courgette & spinach risotto, tempura courgette, crispy wild mushrooms: £17.95

Ratatouille stuffed aubergine, chilli & herb crumb, spiced tomato puree, confit potatoes, crispy curly kale, toasted pine nuts (VV): £16.50

Garlic & rosemary, slow cooked, rolled lamb shoulder, creamy mash, honey roasted carrots & parsnips, braised red cabbage, minted jus: £19.50

Pan roasted salmon fillet, soured cream & beetroot tagliatelle, seared king prawns, steamed mussels & crispy cockles, watercress: £19.95

Chestnut & cashew nut roast, pomme puree, roasted artichoke, broad bean and wild mushroom salad, sweet balsamic & sesame dressing (V): £16.95

Chargrilled Steaks 6oz Fillet £27.95

8oz Sirloin £24.95

6oz Rump £17.50

Peppercorn or blue cheese sauce £3.00

All with twice cooked hand cut chips, garlic roasted mushrooms & tomatoes, watercress, crispy shallots

Desserts – All £8.75

Dark chocolate cheesecake, 'boozy' orange compote, bitter orange puree, chocolate shards & chocolate soil (GF)

Sticky toffee pudding, sticky toffee sauce, spiced poached pear, pear sorbet (VV)

Apple & blackberry crumble, oat crumble top, homemade vanilla seed ice cream

Glazed lemon tart, macerated berries, raspberry puree, citrus meringue

Local cheeseboard, crackers, tomato chutney, celery, grapes: £10.95