

The Wine Cellar

Lunch Menu

Small Plates & Starters

Marinated Vinci olives - with bread, olive oil & balsamic (V)	£7.25	Chef's Home made Soup of the Day Served with warm bread (V)	£5.95
Cheese plate - Binham Blue, Norfolk Dapple Baron Bigod, crackers, grapes, celery, apple & tomato chutney (V)	£7.95	Crayfish & smoked salmon cocktail cucumber, sundried tomato & gem salad, guacamole mousse, Bloody Mary dressing	£7.95
Chicken liver parfait topped with truffle & & herb butter, celeriac remoulade, tomato chutney, toasted sour dough	£7.95	Treacle cured bacon, avocado, Binham Blue cheese, sundried tomato, balsamic croutons	£6.95
Smoked haddock & dill fishcake - lemon mayo, dressed leaf & soft poached egg	£7.95	Smoked salmon, creamy scrambled egg on toasted sour dough	£7.25
3 Egg omelette, dressed leaf, hand cut chips. Add your choice of filling - 50p each	£7.95	Chilli, garlic & coriander king prawns, with warm sour dough	£7.95
Sauteed confit chicken leg & ham hock dressed leaf & parmesan	£6.95	Garlic ciabatta	£2.50
		Garlic ciabatta with cheese	£3.00

Filled Ciabattas & Burgers- All served with hand cut chips, coleslaw & dressed leaf

Cajun chicken ciabatta, mixed pepper melt & lemon mayonnaise	£9.25	Halloumi ciabatta, sweet roast peppers & pesto (V)	£9.25
Brie, caramelised onion & bacon ciabatta, tomato chutney	£8.25	Beer battered fish finger ciabatta, tartare sauce	£9.25
Harissa spiced falafel burger, mixed peppers roasted garlic mayonnaise (V)	£7.25	6oz Steak burger, treacle cured bacon, melted cheddar, gem lettuce, pickled gherkin, toasted brioche bun, hand cut chips	£10.95
Chargrilled steak - Blue cheese & onion jam	£9.95		

Large Plates

Arnold Bennett omelette, smoked haddock parmesan, baby spinach, hand cut chips, dressed leaf	£9.75	Pan roasted chicken Kiev, herby buttered new potatoes, fine beans & dressed leaf	£11.50
Pan seared sea bream fillet, seasonal vegetables, new potatoes & caper brown butter	£9.95	Crispy chilli beef, egg noodles, cucumber, coriander, toasted sesame seeds, red pepper & sweet chilli sauce	£9.25
Fish pie, topped with mashed potato & parsley, buttered seasonal vegetables	£10.50	Spiced Thai vegetable curry, toasted almonds & vegetable pakora (V)	£8.95
Beer battered fish & chips, garden peas, tartare sauce	£10.95	Hand cut chips - Small: £1.75 Large: £2.75	
		Seasonal vegetables or new potatoes	£2.95
Steaks - served with hand cut chips, roast tomato, field mushroom, dressed leaf		6oz Rump	£13.95
Peppercorn or stilton sauce	£1.95	8 oz Sirloin	£21.00
		6oz Fillet	£21.00

Our food is freshly prepared on site daily using local produce where available. Please note that not all ingredients are listed on the menu. Any dietary requirements please do not hesitate to ask. For a full list of allergens, please ask a member of staff. Dairy is used in our general cookery