

# THE CELLAR

## Allergen Menu

(D)airy/ (E)ggs/ (F)ish/ (Cr)ustaceans/ (G)luten/ (Ce)lery/ (Lu)pin/ (Mo)lluscs/ (Mu)stard/ (N)uts/ (P)eanuts/ (Se)asame seeds/ (So)ya/ (Su)lphates

### NIBBLES

SALTED CHICKEN CRACKLING	NOCELLARA OLIVES	BREAD AND DIPS G/D	PISTACHIOS N	SPICY BEEF SCRATCHINGS N/SE/SO/SU/LU
5	5	5.5	5	6

### SMALL PLATES

	Small	Large
KING TIGER PRAWNS D/SU/CR Baked in chilli and garlic butter	12.5	18
BABA GANOUSH (VV) G/SU/LU/N Olives, pine nuts, rum soaked raisins, soda crackers	8	
PANEED PORK RILETTE G/SU/LU/E chicory, spiced apple sauce	10	16
PADRON PEPPERS (VV) Sea salt, olive oil	8	
BAKED CAMEMBERT (V) G/D/SU Honey and white wine glaze, rosemary and garlic crostini	11	17
BABY BACK RIBS G/SU BBQ sauce	12	18
SALT AND PEPPER SQUID G/E/D/MO/SU Chili, roast garlic aioli	10	18
FRENCH ONION SOUP G/D/SU Cheese croutons	10	

### MAINS

CONFIT DUCK CASSOULET SU/CE Garlic sausage, pancetta, haricot beans	24
PAN FRIED PLAICE CR/F/D/CE Shrimp and tomato brown butter, spinach, new potatoes, demi glace	24
LAMB RUMP D/SU Asparagus, feta, roast squash, pomegranate, red onions, leaves	25
BEEF BOURGIGNON PIE D/SU Topped wish garlic and herb mash, slow roasted carrots, Tenderstem broccoli	23
BAKED AUBERGINE (VV) N/SE/P White bean puree, spiced panisse, baba ganoush, mushroom duxelles, toasted seeds, dukkah	19
CHOWDER D/SU/CR/F/MO Haddock, prawn, chorizo, sweetcorn, potato, white wine cream and cayenne	20

### CLASSICS

CHICKEN MILANESE G/D/E/LU Fried egg, gremolata, garlic and rosemary hasselback potatoes	19
SEAFOOD LINGUINE <sup>24</sup> G/CR/E/LU/MO/SU Prawns, mussels, squid, confit tomato, lemon basil and chili sauce	21
THAI GREEN CURRY CR/SO/SU sugar snaps, peppers, baby corn, roast butternut squash, sticky rice, coriander Add- Chicken 2, Prawns 2.5	18
BEER BATTERED COD AND CHIPS D/F/SU/G Crushed minted peas, tartar sauce, chunky chips	19
VEGETABLE TAGINE N/SE/CE Pepper, courgette, sweet potato, chickpeas, apricot, Moroccan spice, dukkah	18

### STEAKS

	D/E/F	
7OZ ONGLET	Served with triple cooked chips, rocket and parmesan	8OZ RIB-EYE
Marinated in Bourbon, treacle, balsamic vinegar, chili and ginger	Add: Garlic and rosemary tomato or Roast field mushroom	Pan seared and served with café de Paris butter
27	2	29

### SIDES

CELLAR SALAD (VV)	GARLIC AND HERB MASH (V) D	TRIPLE COOKED CHIPS/ FRIES (V)	CREAMED SPINACH (V) G/D	WINTER GREENS (VV)
4	5	5	6	5

### DESSERTS

MADELINES G/D/E Lavender honey or chocolate dip	1.8 each	STRAWBERRY PAVLOVA E/D Meringue nest with whipped cream, basil sorbet, strawberry and vanilla sauce	9	APPLE CRUMBLE G/D/E Pink lady apples, topped with ‘oaty’ crumble and vanilla custard	8.5	CHEESE & BISCUITS D/G/SU Wookie hole cave aged cheddar, Barkham Blue, Highmoor soft, home made apricot chutney	12.5
ELDERFLOWER AND PEACH JELLY (VV) Raspberry sorbet, blackberry coulis	7	STICKY TOFFEE PUDDING E/G/D Classic sticky toffee pudding with dates, toffee sauce and vanilla ice cream	9	ICE CREAMS AND SORBETS D Please ask our team for our selection	6		

A discretionary 12.5% service charge will be added to your bill which goes directly to the whole team.

(V) Vegetarian (VV) Vegan

If you have any dietary requirements or allergies please notify the team before ordering.

Most of our dishes can be altered to accommodate most allergies so just speak to a member of our team to discuss the options available.