

THE CELLAR

NIBBLES

SALTED CHICKEN CRACKLING	NOCELLARA OLIVES	BREAD AND DIPS	PISTACHIOS	SPICY BEEF SCRATCHINGS
5	5	5.5	5	6

SMALL PLATES	MAINS	CLASSICS
<div>BEETROOT & VODKA CURED SALMON Dill creme fraiche, pickled cucumber, rye bread</div> <div>CHICKEN LIVER PARFAIT Red onion marmalade, sourdough</div> <div>PEAR & MISO GLAZED TART (V) Walnuts, stilton, frisee</div> <div>PADRON PEPPERS (VV) Sea salt, olive oil</div> <div>BAKED CAMEMBERT (V) Honey and white wine glaze, rosemary and garlic crostini</div> <div>SALT AND PEPPER SQUID Chilli, roast garlic, aioli</div> <div>CURRIED PARSNIP SOUP (V) Parsnip crisps</div> <div>PORK AND PRAWN BALLS Asian slaw, sweet and sour sauce</div>	<div>SEA BREAM Crushed new potatoes, samphire, mussel and tarragon cream sauce</div> <div>PORK BELLY Leeks, apple mash, cider and mustard sauce, crackling</div> <div>LAMB RUMP Maple and orange, asparagus, feta, roast squash, pomegranate, red onions, leaves</div> <div>STUFFED PORTOBELLO MUSHROOM KIEV (VV) Winter greens, celeriac remoulade, spiced tomato, lemon</div> <div>CHOWDER Haddock, prawn, chorizo, sweetcorn, potato, white wine cream and cayenne</div>	<div>CHICKEN MILANESE Fried egg, gremolata, garlic and rosemary hasselback potatoes</div> <div>BEEF BOURGUIGNON PIE Topped with garlic and herb mash, slow roasted carrots, Tenderstem broccoli</div> <div>THAI GREEN CURRY (VV) Sugar snaps, peppers, baby corn, roast butternut squash, sticky rice, coriander Add- Chicken 2, Prawns 2.5</div> <div>VEGETABLE TAGINE (VV) Pepper, courgette, sweet potato, chickpeas, apricot, Moroccan spice, dukkah</div> <div>CONFIT DUCK CASSOULET Garlic sausage, pancetta, haricot beans</div>

STEAKS

8OZ RIB-EYE
Pan seared and served with café de Paris butter. Served with triple cooked chips, rocket and parmesan
Add: Garlic and rosemary tomato or roast field mushroom

SIDES

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

DESSERTS

VEGAN CHOCOLATE FUDGE CAKE (VV) Vegan ice cream	LEMON POSSET Wild berry compote, candied lemon	APPLE CRUMBLE Pink lady apples, topped with ‘oaty’ crumble and vanilla custard	CHEESE & BISCUITS Wookie hole cave aged cheddar, Barkham Blue, Highmoor soft, home made apricot chutney
ELDERFLOWER AND PEACH JELLY (VV) Raspberry sorbet, blackberry coulis	STICKY TOFFEE PUDDING Classic sticky toffee pudding with dates, toffee sauce and vanilla ice cream	ICE CREAMS AND SORBETS 3 Scoops - Please ask our team for our selection	

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.
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