

Sample Menu at The Cellar House

Our dishes are freshly prepared from locally-sourced, seasonal ingredients and we are very proud of our relationship with our suppliers. Because our dishes are cooked from fresh please allow for cooking times of up to 25 minutes – a little more if we're very busy. **Remember it's good food not fast food!**

We are happy to cater for any special diets or dietary requirements - items are marked as gf for gluten free, v for vegetarian (vegan) – and other dishes we may be able to adapt. Please just ask one of the team if you have any queries.

Nibbles, ideal for while you wait.....

Selection of warmed breads £5
with balsamic vinegar and oil (v)

Bowl of Mistoliva & Cresco olives £4
(v) (gf) (vegan)

Starters, or add some nibbles for a tapas style and share

Soup of the day £5
served with fresh multi-seed bread (v)

Moules mariniere £5.75
Fresh mussels cooked with cream, parsley and garlic served with ciabatta bread (gf adaptable)

Box-baked Camembert (to share or as a main for one)
served with crushed walnuts, rosemary, onion marmalade, celery, ciabatta bread and a pickled cucumber salad (v) **£13**

Wild mushroom bruschetta £5.50
Sautéed wild mushroom's on sourdough bread served with garlic, rocket and balsamic syrup (v)

Breaded halloumi fries £5.75
with a chipotle mayonnaise dip (v)

Burgers

Allow a minimum of 15 minutes cooking time for our fresh home pressed Swannington steak burgers all served in a toasted pretzel style bun.

Burger extras for just £1 add bacon, coleslaw or a fried egg

The Cellar House steak burger £13
topped with Cheddar or local Binham Blue cheese & salad, served with chunky chips

The Cellar House gourmet burger £16
topped with Cheddar or Binham Blue cheese, a fried egg, onion rings, and bacon, served with coleslaw, pickled cucumbers and chunky chips on the side

Spicy Chickpea vegan Falafel Burger £11
topped with a dollop of our own soya tzatziki, served with chunky chips and a tomato & red onion salad (vegan)

'Go Skinny' - Choose a burger from above and swap your chips, your burger bun, **or both**, for a larger salad – just let the waiting team know your preference.

Mains

Don't forget to check our Specials Board

Fish pie

smoked haddock & salmon with leeks and peas, topped with a cheesy herby mash and served with a house dressed mixed salad **£14**

Beer battered catch of the day

served with chunky chips, minted mushy peas & homemade tartar sauce **£13**

Pan-fried calves' liver

Served in a rich onion and red wine gravy with bacon, champ mash and crispy onions **£15**

8oz Swannington's chargrilled sirloin steak

with chunky chips, griddled field mushroom & roasted tomato (gf) **£22**
add a blue cheese or peppercorn sauce for £1.95

Chargrilled gammon steak

with chunky chips, two fried free-range eggs, griddled field mushroom and roasted tomato (gf) **£13**

Pasta carbonara

with linguine pasta, smoked bacon, mushrooms and garlic cream sauce topped with fresh parmesan* (**vegetarian option available*) **£12**

Sweet potato, aubergine, coconut & peanut curry

served with saffron infused rice and a poppadum (vegan) (gf) **£12**

Homemade Vanellus Inns steak & ale pie

served with seasonal buttered vegetables, creamy herb mash and gravy **£13.95**

Chicken Caesar salad

with streaky bacon, little gem lettuce, anchovies & croutons, topped with fresh Parmesan
add a poached egg £1 **£7 starter / £12 main**

Local chargrilled pork sausages

with wholegrain mustard mash, seasonal vegetables and a red onion marmalade gravy **£13.50**

Sides

House dressed salad	£3.50	Onion rings	£3.75
Bowl of chunky chips	£3.50	Chunky cheesy chips	£3.95
Sweet potato fries	£3.50	Braised red cabbage	£3.00
Garlic ciabatta	£3.75	Garlic and cheese ciabatta	£3.95
Seasonal vegetables	£3.00		



Vanellus Inns Group of Pubs
The Cellar House Eaton, White Lodge Attleborough, Old Ram Inn Tivetshall