

THE CELLAR HOUSE

MENU

LOVE FOOD, LOVE LIFE!

SMALL PLATES

Pork and Wholegrain Mustard Croquettes, Pickled Apple Puree / 8.50

Smoked Haddock Fish cakes, Buttered Leeks and Tartare / 8.50

Chestnut and Blue Cheese Tartlet, Rocket and Balsamic / 8 (V)

Beer Battered Prawns, Asian slaw and Sweet Chilli Sauce / 9

Salmon Gravavlax, Apple, Horseradish & Creme Fraiche Slaw / 9

Warm Beetroot & Heritage Carrot, Beetroot Ketchup, Crispy Kale(Vg) & Goat Curd(V) / 7.50

Game Terrine, Redcurrant Jelly, Toasted Brioche / 8.50

Curried Sweet Potato Hummus, Pomegranate molasses, Pumpkin Seeds, Duckha Spiced Oil and Pitta / 7.50 (Vg)

Miso and Bourbon Glazed Chicken Wings / 8

AS A SHARING PLATE / 33- Choose any 4 Small Plates

MAINS

DUCK BREAST / 26

Roast Celeriac & Puree, Duck Fat Pomme Anna, Cavolo Nero, Redcurrant Jus

PORK BELLY / 24

Mash, stem broccoli, Prune & Armagnac Jus

MOULES MARINIÈRES / 22

Twice Cooked Chips & Focaccia

MARKET FISH / (See Specials)

Spinach Veloute, Fine Beans, Parmentier Potatoes Caper Butter

BEER BATTERED FISH / 19.50 (Ask for today's catch)

Twice-Cooked Chips, Tartar Sauce, Crushed Minty Peas

MUSHROOM PITHIVIER / 19 (Vg)

Truffled kale and Red Wine Jus

RIGATONI PASTA / 17 (V)

Squash Puree, Crisp Sage, Veggie Parmesan, Toasted Hazelnut

8OZ DRY-AGED BEEF RUMP STEAK / 25

Served with Fine Green Beans and either Twice-cooked Chips or Mash

6oz GROUND CHUCK AND RIB BEEF BURGER / 18

Red Leicester Cheese, Mustard Aioli, Tomato & Chilli Jam

SIDES / ALL SIDES 4.75

Garlic Mushrooms / Cavolo Nero with Garlic, Chilli & Hazelnuts / Mash / Twice Cooked Chips / Green Salad & French Dressing / Battered Onion Rings / Fine Green Beans

If you have any allergies or intolerances, please ask one of the team for information.

LITTLE PIGLETS

Main course dishes ~ HALF THE PORTION FOR HALF THE PRICE!

(Exclusions apply. Aged 16 and under only)

If you have a food allergy or intolerance, please talk to one of the team

BREAD, SNACKS & SHARING

FOCACCIA (Vg) / 4.75

Sea Salt & Rosemary, EV Olive Oil & Aged Balsamic

GARLIC BREAD (V) / 4.75

Sourdough Baguette with Garlic Butter

OLIVES (Vg) / 6

Belazu Mixed Harlequin Olives

BAKED CAMEMBERT TO SHARE (V) / 14

Stuffed With Rosemary & Garlic. Toasted Focaccia & Baguette for dipping and Fig Relish

SUNDAY FIXED MENU

Any Roast + Pudding 28 / Veg Roast + Pudding / 25

ON SUNDAY, WE ROAST

Come along with friends or family, and enjoy the best meal of the week. All our roasts are served with crispy roast potatoes, seasonal greens, root vegetables, yorkshire pudding and a sumptuous gravy. You will also find Tracklements Mustard and Horseradish as the perfect condiment

ROAST RUMP OF BEEF, Pink or Well Done / 22

ROAST BELLY OF PORK, Apple Sauce / 21

SLOW ROAST SHOULDER LAMB, Mint Salsa / 23

ROAST CHICKEN Stuffed with sausage Meat / 20

SQUASH MUSHROOM & LENTIL PIE (Vg) / 19

SUNDAY SIDES / 3.50

Why not add one or two of our delicious sides to your order? The Perfect accompaniment to any roast

Sausage Meat, Onion, Herb & Fig Stuffing

Cauliflower Cheese (Gf)

Braised Red Cabbage

PUDDINGS

SEASONAL FRUIT CRUMBLE / 7.75

Custard or Ice-cream

VANILLA CREME BRULEE / 8

CHOCOLATE CHERRY DELICE / 9

Kirsch Cherries, Cherry Tuile & Sorbet

PEAR & FRANGIPANE TART / 8

Vanilla Ice-Cream

STICKY TOFFEE PUDDING / 8.50

Toffee Sauce, Banana & Honeycomb Ice-cream

CARAMELISED WHITE CHOCOLATE CHEESECAKE / 8.50

Ginger Biscuit Base, Coffee Syrup & Coffee Ice-cream

SELECTION OF ARTISAN ICE CREAMS AND SORBET

1 scoop / 3.50 2 scoops / 5.50 3 scoops / 6.90

2 CHEESES / 8.75

Choose from English Rachel (Goat), Montgomery Cheddar, Pont L'Eveque and Moo'dy Blue, Crackers & Fig Relish