

# 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 Tartar / 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

## GRILLS

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

8OZ DRY-AGED BEEF RUMP STEAK / 25

1 KG CÔTE DE BOEUF to Share, Choice of 2 Sauces & 4 Sides / 69

FLAT-IRON CHICKEN / 23

LAMB LEG STEAK / 24

ADD SAUCE: 1.50

Roast Garlic Butter / Harissa / Peppercorn Sauce / Blue Cheese Butter

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.

## 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

## BURGERS

All Served With Lettuce, Tomato, Red onion, Gherkin & Twice-Cooked Chips (Gluten Free Bun Available)

6oz GROUND CHUCK AND RIB BEEF BURGER / 18

Red Leicester Cheese, Mustard Aioli, Tomato & Chilli Jam

BBQ CHICKEN & HAM MELT / 17

Chicken Fillet, Serano Ham, Cheese, & Bbq Sauce

SPICY BEAN BURGER (Vg) / 17

Vegan Bun, Vegan Aioli, Tomato & Chilli Jam

VENISON, PORK & APPLE BURGER / 18

Blue Cheese, Mustard Aioli, Tomato & Chilli Jam

ADD TO YOUR BURGER / 2 Each

Bacon / Flat Mushroom / Avocado / Jalapeno Peppers / Blue Cheese

## CROQUES ETC

LUNCH ONLY

All Served with Green Salad

CROQUE MONSIEUR / 14.50

Toasted Sandwich with Serano Ham & Mustard Mayo. Topped with Cheese Sauce & Grilled

CROQUE CHAMPIGNON / 14.50 (v) Toasted

Sandwich Filled with Mushroom & Mustard Mayo. Topped with Cheese Sauce & Grilled

## LITTLE PIGLETS

Main course dishes ~

HALF THE PORTION FOR HALF THE PRICE!

(Exclusions apply. Aged 16 and under only)