

Cellar House Menu

Our Head Chef strives to use local produce and reduce food miles wherever possible. To this end we've teamed up with Intwood Farms who only use native rare breeds, raising their own cattle, sheep & pigs. You can see their lovely cattle grazing on Marston Marsh!

Warmed breads (V, GFA, VeA) **£6.00**
with balsamic vinegar, olive oil & hummus

Mixed olives (GF, Ve) **£4.50**

Starters

Prawn and crayfish cocktail (GFA) Gem lettuce, sun dried tomatoes, bloody Marie-Rose dressing, & croutons	£7.75
Salt & pepper squid Lightly pickled cucumber, rocket & sriracha mayonnaise	£6.25
Binham Blue mushrooms Sauté chestnut mushrooms in a blue cheese cream sauce on toasted ciabatta	£6.00
Roasted cauliflower (GF, Ve) Florets of cauliflower with a curry spiked mayonnaise, crispy onions & a spring onion salad	£6.00
Sweet potato falafel (Ve) Sweet chilli mayonnaise and pickled vegetables	£6.00

Mains

Seasonal catch of the day (GFA) Local beer battered fish served with crushed peas, homemade tartare sauce & hand cut chunky chips	£14.00
Sausages and mash (VA) Trio of local Intwood pork, lemon & tarragon sausages on spring onion mash served with gravy kale and topped with crispy onions	£13.25
Sun blushed tomato & thyme risotto (VeA) Why not add a chargrilled chicken breast for £4.00 extra	£12.00
Breaded wholetail scampi Served with crushed peas, homemade tartare sauce & hand cut chunky chips	£13.50
Black bean jambalaya (Ve, GF) Served with sweet potato fries and a mixed salad	£12.50

House Salads

Chicken Caesar (GFA) Chargrilled chicken breast, gem lettuce, boiled egg, Caesar dressing, white anchovies & sourdough croutons	£13.00
Prawn & crayfish (GFA) Mixed salad leaves, Marie-rose, chopped avocado & sourdough croutons	£15.00

House Salads cont.

Cromer crab (GF) £15.00
Mixed salad leaves, new potatoes & a lemon & herb dressing

Chargrilled swordfish steak (GF) £13.00
Grape, quinoa, mixed leaves & a herb dressing

From the Grill

10oz Native breed Intwood Farm rib eye steak £26.00

10oz Gammon steak with 2 fried eggs (GFA) £14.50

Steaks served with roasted cherry vine tomatoes, field mushroom, battered onion rings & chunky hand cut chips (all weights quoted are approximate).

Add a sauce for only £3.50, choose peppercorn, blue cheese or bacon & mushroom

Classic Burger (GFA) £13.50
Monteray Jack, crispy onions & homemade burger sauce

Gourmet Burger (GFA) £15.50
topped with slow 12hr cooked BBQ brisket, blue cheese & onion rings

Samurai Burger (GFA) £13.75
Japanese 7 spiced chicken fillet finished with a wasabi mayonnaise

Thai-Tanic Burger (Ve) £13.75
lentil based vegan burger with lemongrass, lime leaf, mixed vegetables, coriander & chilli, vegan cheese, pickled red onions, sriracha mayo

Our 6oz burgers are handmade to our own recipe & are served in a ranch style bun with baby gem, beefsteak tomato & chunky hand cut chips (weights quoted are approximate).

Loaded dirty fries

Choose between, chips or curly fries, make your choice from below all at £6.50

Chicken katsu fries homemade chicken strips, katsu curry sauce, mayo & pickled red onions

Cauliflower or Tofu Katsu curry, mayonnaise & pickled red onion (vegan)

Crispy bacon pieces, cheddar cheese, garlic mayo, spring onions and tomato

Chipotle beef chilli

or chipotle 5 bean chilli (vegan) sour cream, spring options, tomato & jalapenos

Slow cooked BBQ beef brisket, crispy onions and mayo

KFC Korean style fried chicken or Tofu, mayonnaise & kimchi

Simply Halloumi fries, pomegranate, yogurt, fresh mint and chilli flakes

To meet the demands and safety of the current climate, all food served in the garden is served in compostable/recyclable bowls and boxes with compostable wooden cutlery (except steaks).