

## Cellar House Menu

**Our Head Chef strives to use local produce to reduce food miles wherever possible, and support sustainable farming. To this end we've teamed up with Intwood Farm 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**

<b>Soup of the day</b> (GFA,V, VeA)	<b>£6.00</b>
<b>Prawn and crayfish cocktail</b> (GFA) Gem lettuce, sun dried tomatoes, bloody Marie-Rose dressing, & croutons	<b>£7.75</b>
<b>Smoked mackerel and horseradish pate</b> Lightly pickled cucumber and rocket	<b>£6.75</b>
<b>Binham Blue mushrooms</b> (GFA) Sauté chestnut mushrooms in a blue cheese cream sauce on toasted ciabatta	<b>£6.00</b>
<b>Sweet potato falafel</b> (Ve) Sweet chilli mayonnaise and pickled vegetables	<b>£6.00</b>

### **Mains**

<b>Seasonal catch of the day</b> (GFA) Local beer battered fish served with crushed peas, homemade tartare sauce & hand cut chunky chips	<b>£14.00</b>
<b>Sausages and mash</b> (VA) (GFA) Trio of local Intwood Farm spicy toffee apple pork sausages on bubble & squeak served with gravy, kale and topped with crispy onions	<b>£13.25</b>
<b>Squash puree risotto topped with deep fried sage</b> (VeA) Why not add a chargrilled chicken breast for £4.00 extra	<b>£12.50</b>
<b>Breaded wholetail scampi</b> Served with crushed peas, homemade tartare sauce & hand cut chunky chips	<b>£13.50</b>
<b>Chestnut mushroom &amp; leek stroganoff</b> (Ve, GF) Served with rice	<b>£12.50</b>
<b>Crispy Intwood Farm rare breed pork belly</b> (GFA) Served with chorizo & bean cassoulet and sour dough bread	<b>£15.00</b>

## House Salads

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

## From the Grill

<b>10oz Native breed Intwood Farm rib eye steak</b>	<b>£26.00</b>
<b>10oz Gammon steak with 2 fried eggs (GFA)</b>	<b>£14.50</b>

**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**

<b>Gourmet burger (GFA)</b> Topped with slow 12hr cooked BBQ brisket, blue cheese & onion rings	<b>£15.50</b>
<b>Chicken fajita burger (GFA)</b> Served with loaded nachos instead of chips	<b>£14.75</b>
<b>Chef's own vegan burger (Ve)</b> Ask your server for today's homemade vegan burger	<b>£14.25</b>

**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 £7.95

<b>Katsu fries (VeA)</b> homemade chicken strips or chargrilled cauliflower and katsu curry sauce, mayo & pickled red onions
<b>Crispy bacon pieces,</b> Cheddar cheese, garlic mayo, spring onions and tomato
<b>Slow cooked pulled beef chilli or chipotle 5 bean chilli, (VeA)</b> served with sour cream, spring onions, tomato & jalapenos
<b>Slow cooked BBQ beef brisket,</b> crispy onions and mayo

**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).**

(V) Vegetarian  
(Ve) Vegan  
(GF) Gluten free  
(VeA) Vegan adaptable  
(GFA) Gluten free adaptable