

Cellar House Sunday 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 with balsamic vinegar, olive oil & hummus (v, gfa, vea)	£6.00
Mixed olives (v, gf, ve)	£4.50
Soup of the day our homemade soup, crusty bread & butter (v, gfa)	£6.00
Prawn and crayfish cocktail gem lettuce, sun dried tomatoes, bloody Marie-Rose dressing, & croutons (gfa)	£7.75
Salt & pepper squid lightly pickled cucumber, rocket & sriracha mayonnaise	£6.25
Garlic mushrooms sauté mushrooms in a garlic cream sauce on toasted ciabatta	£6.00

Sunday Roasts

Roast topside of rare breed Intwood Farm beef	£14.00
Roast turkey	£13.00
Roast loin of Intwood Farm rare breed pork	£14.00
Homemade vegan nut roast	£13.00

All served with a homemade Yorkshire pudding, roast potatoes & parsnips, seasonal vegetables & red wine gravy

Mains

Seasonal catch of the day	£14.00
local beer battered fish with crushed peas, homemade tartare sauce & hand cut chunky chips (gfa)	
Sausages and mash	£13.25
Trio of local Intwood pork, lemon & tarragon sausages on spring onion mash served with gravy kale and topped with crispy onions	
Asparagus & pea risotto	£12.00
Why not add a chargrilled chicken breast for £4.00 extra	
Breaded wholetail scampi	£13.50
served with crushed peas, homemade tartare sauce & hand cut chunky chips	

From the grill

Our burgers are handmade to our own recipe 6oz in weight & are served in a ranch style bun with baby gem & beefsteak tomato & chunky hand cut chips

(all weights quoted are approximate)

The Classic	£13.75
beef patty, Monterrey Jack, fried onions & our homemade burger sauce	
The Samurai	£13.95
Japanese 7 spiced grilled chicken fillet finished with a wasabi mayonnaise (gfa)	
The Gourmet	£15.50
topped with slow 12hr cooked BBQ brisket, blue cheese & onion rings (gfa)	
The Thai-tanic	£13.95
a Thai-influenced lentil based vegan burger with lemongrass, lime leaf, mixed vegetables, coriander & chilli, vegan cheese, pickled red onions, sriracha mayo vegan	
10oz Gammon steak with 2 fried eggs	£14.50
served with roasted cherry vine tomatoes, field mushroom, battered onion rings & chunky hand cut chips	

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