

## Starters

Seasonal soup of the day with warm bread & butter <b>(V)</b>	£5.95
Smoked salmon & prawn cocktail, Bloody Mary dressing, cucumber, sun dried tomato, guacamole mousse & gem lettuce	£7.95
Chicken liver parfait topped with truffle butter, celeriac remoulade, tomato chutney, toasted sour dough	£7.95
Sauteed wild mushrooms, broad beans & soft poached egg <b>(V)</b>	£6.95
Chilli, garlic & coriander king prawns with warm sour dough	£7.95
Pan roasted pork belly, seared scallops, Granny Smith apple puree, confit celeriac & pork jus	£7.95
Sauteed confit chicken & ham hock, dressed leaf, crispy Parma ham & parmesan	£6.95

## Main Course

Local stout braised beef shortrib, smoked creamed potatoes, buttered heritage carrots, rich jus	£15.95
Pan seared fillet of sea bream, saffron & chive risotto, lightly pickled fennel	£13.95
Duo of duck: pan roasted half duck breast & confit duck leg, charred gem lettuce sauteed potato, pancetta & artichoke, port jus	£16.95
Pan roasted Banham chicken breast, chorizo & butterbean cassoulet, crispy Parma ham	£14.95
Lightly spiced breaded cod, triple cooked Maris Piper chips, mango & turmeric mayonnaise, crushed garden peas	£13.95
Courgette, broad bean & mint risotto with grilled goats cheese	£12.95
Spiced Thai vegetable curry, toasted almonds & vegetable pakora, jasmine rice	£11.95
Steaks - Served with sauteed wild mushrooms, baby spinach, hand cut chips, balsamic glazed shallot & plum tomato, peppercorn sauce	6oz Fillet steak £22.95 8oz Sirloin steak £22.95

Our food is freshly prepared on site daily, using local produce where available.

Please note that not all ingredients and components are listed on the menu.

If you have any dietary requirements, please do not hesitate to ask.

For a full list of allergens please ask a member of staff. Dairy is used in our general cooking

## Evening Menu

## The Wine Cellar Bar & restaurant