

## The Wine Cellar: Menu



### Starters:

Chefs seasonal soup of the day, homemade warm bread & slightly salted butter: £6.95

Saffron pickled candy beetroot carpaccio, confit celeriac, salt baked beetroot hummus, crispy walnuts & chervil dressing: £6.95

Hot smoked salmon, baby prawns, smashed avocado, baby gem lettuce & bloody Mary dressing: £8.25  
(For larger portion £13.95)

Pan seared pigeon breast, shallot purée, wild mushroom, toasted chestnuts & crispy kale: £7.95

Pulled belly of pork, leek & black pudding croquettes, apple & celeriac slaw, Granny Smith puree: £8.95

### Mains:

Grilled smoked haddock, olive oil & caper crushed new potatoes, baby spinach, soft poached duck egg & mustard beurre blanc: £16.95

Roasted butternut squash & beetroot wellington, baby spinach, roasted red pepper, black olive tapenade, roasted shallot, rocket emulsion: £13.95

Pan roasted lamb rump, spiced sweet potato & pumpkin, braised chicory, buttered kale & pomegranate dressing: £17.95

Slow cooked chicken coq au vin, creamy mashed potato, local roasted vegetables: £17.95

Slow cooked spiced cauliflower & chickpea curry, roasted red pepper & giant cous cous: £ 12.95

Chargrilled Steaks:           6oz fillet: £22.95  
                                      8oz sirloin: £22.95  
                                      6oz rump: £14.95                   Peppercorn sauce: £2.00

Served with twice cooked hand cut chips, slow roast plum tomato, garlic field mushroom, baby spinach & caramelised shallots (GF)

### Desserts – all £7.25:

Apple, quince & blackberry crumble, oat crumble topping & vanilla seed ice cream:

Caramelised banana & white chocolate bavarois, pistachio crumb, smoked salt caramel:

Tiramisu set cheesecake, white chocolate soil & Kahlua ice cream:

Homemade ice creams and sorbets:

Dark chocolate and frozen orange parfait, torched orange segments, ginger biscuits:

Cheese board from the Cheese Truckle: Mrs Temple's Binham Blue, Fen Farm Dairy Baron Bigod, Ferndale Norfolk Dapple: £9.25