

Starters

Seasonal soup of the day with warm bread & butter	£4.95
Wild mushroom, red onion and goats cheese bruschetta with truffle oil and mixed cress	£5.95 (V)
Binham Blue, red wine poached pear, candied hazelnut salad with sweet balsamic dressing	£6.95 (V)
Crispy pork rillettes with apple, rhubarb and ginger chutney	£6.95
Crab and basmati rice tian, guacamole, red pepper puree, sun blushed tomatoes and parmesan crisp	£6.95
Confit chicken leg terrine, sweet pickled radish and carrot, quail egg, truffle mayo and black pudding crumb	£6.50
Seared scallops, chorizo, smoked cauliflower puree and dressed leaf	£7.95

Main Course

Baked aubergine topped with a herb crust, slow roast tomatoes sprouting broccoli and sauce vierge	£11.95 (V)
Roasted butternut squash tagliatelle with pine nuts, fresh chilli and cucumber ribbons	£12.95 (V)
Pan roast salmon with pesto, tomato and artichoke hearts with lemon and parsley risotto	£16.95
Pan roast fillet of bream, chive crushed new potatoes caper beurre blanc and buttered leeks	£15.95
Marinated lamb rump, creamy mashed potatoes, root vegetables and braised red cabbage	£17.50
Honey glazed duck breast, sweet potato fondant, ginger infused cabbage carrot puree and a cointreau jus	£16.95
Roasted chicken breast, fricasee of wild mushrooms, baby onions, wilted gem lettuce, parmentier potatoes and bacon crisp	£14.95

The Wine Cellar Bar & restaurant

Steaks - Served with hand cut chips, slow roast tomato field mushroom, battered onion rings, dressed leaf	6oz Fillet steak	£19.95
	8oz Sirloin steak	£18.95

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