

Starters

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| Gratinated feta & grilled aubergine, almonds, garlic croutes, lemon oil & sumaq | £6.95 |
| Breaded pork rillette & lambs lettuce salad, pickled blackberries & cumberland sauce | £7.50 |
| Smoked haddock pate, celeriac remoulade, granary toast, pickled onions & cornichons | £6.95 |
| Spiced root vegetable cakes, sweet potato puree, tamarind & date dip, dressed leaf | £6.95 |
| Seared scallops & smoked bacon, roast apple puree, beetroot matchsticks & white balsamic | £7.95 |

Main Course

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| Norfolk chicken breast, thyme fondant potato, braised red cabbage, roast carrots & celery, smoked bacon & port sauce | £17.50 | |
| Braised oxtail in red wine & balsamic, sticky figs, grain mustard mash, buttered curly kale, roast carrots & onion marmalade | £16.95 | |
| Tempura fried mackerel, spring onion potatoes, watercress veloute, smoked oil, watercress, crispy fried shallots & crème fraiche | £16.50 | |
| Confit duck leg, smoked chorizo & red onion lentils, garlic spinach, roast celeriac, quince membrillo, almonds & red wine syrup | £17.50 | |
| Pan roast salmon, creamed leeks & butter beans, slow roast tomato, sweet pickled grapes, crispy leeks & roast cauliflower | £16.95 | |
| Chargrilled mushroom, roast beetroot & turnip salad, truffled mushroom puree, confit garlic, smoked potatoes, pinenuts & horseradish | £13.95 | |
| Steaks - all served with hand cut chips, slow roast tomato, field mushroom, battered onion rings, dressed leaf | 6oz Fillet steak 8oz Sirloin steak 8oz Rump steak | £19.95 £17.50 £16.95 |

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,
We will do our utmost to accommodate you.
Dairy is used in our general cookery.

The Wine Cellar
Bar & restaurant