

## Starters

Seasonal soup of the day with warm bread & butter	£5.25
Pan roast pigeon breast wrapped in streaky bacon, celeriac remoulade & roast beetroot	£6.95
Binham Blue, red wine poached pear, candied hazelnut salad with sweet balsamic dressing	£6.95
Crayfish & smoked salmon cocktail with Bloody Mary mayonnaise & rye bread	£6.95
Seared scallops, chorizo, smoked cauliflower puree and dressed leaf	£7.95

## Main Course

Roasted chicken breast, sweet potato fondant, bacon lardon cabbage, fricasee of wild mushroom & grain mustard sauce	£15.95
Roasted fillet of cod, seared scallops with spinach & crab risotto, crispy clams, buttered leeks and a lobster bisque (GF)	£16.95
Crispy skin pork belly, roast apple puree, smoked potatoes, sprouting broccoli & a port wine jus (GF)	£16.95
Shallot tarte tatin, glazed beetroot, chantenay carrots and soubise sauce with crispy kale (V)/(VV)	£12.95
Daube of beef, slow cooked feather blade with bourguignon garnish, creamed potatoes, braised red cabbage, glazed carrots, horseradish dumpling & red wine jus	£15.95
Slow cooked lamb shank, oven roasted root vegetables, creamed potatoes rosemary & red wine gravy	£17.95

## The Wine Cellar Bar & restaurant

Steaks - Served with hand cut chips, slow roast tomato field mushroom, battered onion rings, dressed leaf	6oz Fillet steak	£20.95
	8oz Sirloin steak	£20.95

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