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Starters	
Seasonal soup of the day with warm bread & butter (V)	£5.95
Smoked salmon & crayfish 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, candy beetroot & soft poached egg (V)	£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	
Tarragon marinated chicken breast, pan roasted, with truffle creamed potatoes braised leeks, tender stem broccoli & creamy wild mushroom sauce	£15.95
Roasted butternut squash, leek & Gorgonzola risotto, toasted pine nuts & truffle oil (V)	£13.95
Parma ham wrapped pork fillet, chorizo, aubergine & butterbean cassoulet, sage crumb	£15.95
Herb crusted salmon fillet, fennel & beetroot risotto, buttered samphire & dill beurre blanc	£15.95
Salt baked beetroot, beetroot gnocchi & soft quail egg, goats cheese fritter, confit celeriac & Jerusalem artichoke, candied walnuts (V)	£15.95
Pan roasted cod, tender stem broccoli, potato & caper terrine, buttered courgettes, seared scallop & nut brown butter	£16.95
Pan roasted breast of duck, Jerusalem artichokes, pancetta, broad beans, crispy duck leg & potato croquette & port wine jus	£17.50
Steaks - Served with sauteed wild mushrooms, baby spinach, hand cut 6oz Fillet steak	£22.95
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Evening Menu

The Wine Cellar Bar & restaurant

> .95 £22.95 chips, balsamic glazed shallot & plum tomato, peppercorn sauce 8oz Sirloin steak

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