

The Food Cellar

BREAKFAST

Served Tuesday to Sunday from 9.30am - 12.00 pm

EGGS

BAKED EGGS *

Comte cheese, chives and creamed spinach served with toasted bread. £8

EGGS BENEDICT*

Poached eggs, Hollandaise sauce and house made Porchetta served on an English Muffin. £11

Make it Eggs Royale by swapping Porchetta for Paddy's Smoked Salmon. £14

ARNOLD BENNETT OMELETTE*

French style omelette, smoked haddock, bechamel sauce and comte cheese. £12

FOOD CELLAR BREAKFAST

Scrambled eggs, buttered toast, crispy bacon, sausage from No. 16 Victoria St, creamed spinach and roast tomato. £12.5

ON TOAST

FOOD CELLAR TOAST

Served with Isle of Man Creameries butter and mixed berry jam. £4.5

MUSHROOM TOAST

Garlic and thyme infused cream cheese topped with sauteed mushrooms and parsley £10

AVOCADO TOAST

Smashed avocado, crispy bacon, grilled King Oyster mushroom and Shimeji mushrooms with Miso roasted tomatoes. £10

VEGETARIAN DUO OF TOAST

Enjoy the best of both worlds, two slices of toast one topped with scrambled egg and the other with smashed avocado, Shimeji mushrooms and Miso roasted tomatoes. £12

IN A BUN

EGG & CHEESE

2 fried eggs, coastal cheddar and "Food Cellar sauce" in a bun. £7

BREAKFAST SANDWICH

House made porchetta, bacon, fried egg, coastal cheddar, and "Food Cellar sauce" served in a bun. £10

GRANOLA

FOOD CELLAR GRANOLA BOWL

House made maple granola bowl with peach and mango compote, greek yoghurt and fresh fruit. £7

BLUEBERRY BANANA SMOOTHIE BOWL

Greek yoghurt, blueberries, banana and honey with house made granola, garnished with fresh blueberries and banana. £8.5

PASTRY SELECTION

HOUSE MADE SAUSAGE ROLL £5

SWEET PASTRIES

Ask your server for details of today's selection of pastries.

**Not available for Takeaway*

All our dishes are made to order using fresh ingredients. All cheeses and most ingredients are available to buy from our shop. Please let a member of our team know of any dietary or allergy requirements.

BREAD & OLIVES

Artisan bread with Olive Oil. **£4**
Bowl of Gordal olives. **£4.5**
Molina Extra Virgin Olive Oil. **£1.5**

The Food Cellar

LUNCH

Served Tuesday to Sunday from 12pm

Kitchen closes for substantial meals at 3.30pm but platters are available all day until close

SIDES

House Made Potatoes. **£4**
Truffle Chips with Garlic Aioli. **£7**
Creamed Spinach. **£5**
Edamame & Furikake IOM Salt. **£6.5**

SOUP, SALADS & PASTRY

FOODCELLAR SOUP OF THE DAY

House made soup,
Served with toasted bread. **£7**

CAESAR SALAD

Baby gem lettuce, croutons, crispy capers, house made Caesar dressing and parmesan, with a chilli, fennel crumb. **£10**
(add chicken **£5**)

WARM GOAT'S CHEESE AND BEETROOT FILO TART

Roasted beetroot, fig jam, goat's cheese, lemon thyme vinaigrette and pumpkin seed pesto, served with salad. **£12**

FOOD CELLAR QUICHE AND SALAD

Ask one of the team for today's quiche. **£12**

HOT DISHES

FOODCELLAR SAUSAGE AND MASH

No.16 Victoria St Sausages, creamy mashed potato and onion gravy. **£14**

CASSOULET

Slow cooked bean stew with sausage and pork belly finished with a breadcrumb crust and served with toasted bread. **£15.**

CHICKEN AND MUSHROOM PIE*

House made chicken, mushroom and sweetcorn pie with a puff pastry top served with a side of peas. **£12**

FOOD CELLAR PASTA

Slow cooked FoodCellar bolognese. **£13.5**

SANDWICHES

WELSH RAREBIT

Rustic white bloomer topped with a cheddar, mustard and ale sauce and a side of caramelised onion. **£10**

FRENCH DIP

House roasted beef, dijon mustard and arugula on ciabatta with a side of gravy. **£10**

PORCHETTA

Roasted pork belly with rosemary and garlic, sliced manchego, lemon and garlic aioli and roasted broccolini on focaccia. **£10**

HAM AND CHEESE

Honey mustard glazed ham, sliced Coastal Cheddar and house made pickle on a rustic baguette. **£10**

FOOD CELLAR STYLE COD

Beer battered cod, house made tartar sauce, beef tomato and rocket served on ciabatta. **£14**

FOOD CELLAR BURGER

100% brisket mince, Coastal Cheddar, "Food Cellar sauce", caramelised onion and a salad garnish. **£14**

DUKKAH ROASTED BROCCOLINI AND GOAT'S CHEESE

Thyme infused goat's cheese, broccolini roasted in dukkah and beef tomato on a rustic baguette. **£10**

SNACKS & PLATTERS

TRIO OF BRUSCHETTA

Roast beef, caramelised onions & whipped blue cheese / smoked salmon, dill cream cheese & capers / Roasted broccolini, goats cheese and crispy garlic. **£10**

PLOUGHMAN'S PLATTER

Rustic baguette, 2 English Cheeses, house baked ham, house made sausage roll, house made chutney, pickled vegetables and tomato. **£15**

CHEESE PLATTER

Selection of 3 cheeses, house made chutney, pickles, and olives served with artisan breads and crackers. **£15**

MEAT PLATTER

Selection of 3 charcuterie meats, pickles and olives served with artisan breads. **£15**

SAUSAGE ROLL

House made sausage roll. **£5**

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