PASTRIES

Selection of freshly baked pastries. £3



CAKES

Selection of homemade cakes **f4**

FGGS

Served from 9.30am - 12.00 pm

SHAKSHOUKA*

Baked eggs on a bed of cumin spiced tomato sauce, peppers & spicy chorizo with Templegall cheese finished with herb yogurt & served with toasted bread. £12.5

EGGS BENEDICT

Poached eggs, burnt Hollandaise sauce and house roasted ham served on an English Muffin and topped with crispy bacon. £12 (Make it Eggs Royale by choosing smoked salmon instead of ham £15)

FOOD CELLAR BREAKFAST

Scrambled eggs, buttered toast, crispy bacon, sausage, roasted tomato, house potato & beans. £15

FRENCH OMELETTE

A traditional omelette with Coastal Cheddar, courgette fritter & sriracha mayo. £10

TOASTED

FOOD CELLAR TOAST*

Served with butter and mixed berry jam. £4.5

AVOCADO TOAST*

Smashed avocado, poached eggs, pickled red onion and Miso roasted tomatoes. £11.5 (Add smoked salmon £4.5)

VEGETARIAN DUO OF TOAST*

Two slices of toast one topped with scrambled egg and the other with smashed avocado & Miso roasted tomatoes. £12.5

FOOD CELLAR SPECIALS

BREAKFAST CROISSANT

Freshly baked croissant, poached eggs, house roasted ham, freshly grated parmesan and shredded lettuce. £12

CROQUE MADAME

House baked ham & cheese toasted sandwich topped with bechamel sauce and finished with a fried egg. £12.5

BREAKFAST BURRITO

Scrambled eggs, bacon, Coastal Cheddar, hash brown & sriracha mayonnaise. £12

FRUIT & YOGHURT

BLUEBERRY BANANA SMOOTHIE BOWL*

Greek yoghurt, blueberries, banana and honey with house made granola, garnished with fresh blueberries and banana. £9.5

PANCAKES & WAFFLES

CHOICE OF AMERICAN STYLE FLUFFY PANCAKES OR WAFFLES WITH ONE OF THE FOLLOWING TOPPINGS:-

Maple Syrup & fresh berries. £10.5

Nutella, banana and fresh berries. £10.5

Summer berry compote, Greek yoghurt & fresh berries. £10.5

*Cluten Free bread available (£1 surcharge) vegetarian (**)

Please note the Shakshouka is not available for take away

SNACKS

Artisan bread with olive oil. £5
Bowl of Gordal olives. £5
Sausage roll. £6



SIDES

Chips. £4.5
Truffle chips with garlic aioli. £7.5
Baby potatoes. £5
Side salad. £5
Rocket & Parmesan. £5.5

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

SOUP, SALADS & HOT DISHES

HOUSE MADE SOUP OF THE DAY* Served with warm bread roll. £8

WARM GOAT'S CHEESE TART
With butternut squash, thyme and pesto, served with a trio of salads. £12.5

FOOD CELLAR QUICHE AND SALAD
Ask one of the team for today's meat
& vegetarian options. £13.5

CAESAR SALAD*

Romaine lettuce, kale, croutons, crispy capers, house made Caesar dressing & parmesan, with a chilli, fennel crumb. £12 (Add chicken £5 or poached salmon £6.5)

TERIYAKI SALMON
Served on a bed of egg noodles and stir fried vegetables. £17.5

CHICKEN SKEWER*
Served with spicy chorizo stew, flatbread and a yogurt dressing. £17.5

FOOD CELLAR BURGER*

100% brisket mince, cooked medium rare, Coastal Cheddar, "Food Cellar sauce", caramelised onion & a salad garnish. £15

OUR CHEF'S PIE SPECIAL
Ask one of our team for today's special
served with peas & gravy. £16

QUEENIES AU GRATIN*

Queenies, bacon & shallots in a white wine cream sauce, finished with a parmesan crumb & served with toasted bread. £16

LASAGNE
Slow cooked beef Lasagne served with peas. £15

SANDWICHES

FRENCH DIP

House roasted beef, dijon mustard and rocket on a rustic baguette with a side of gravy. £13

CHICKEN & AVOCADO WRAP
With mango and red pepper salsa & lemon aioli
finished on the griddle. £12.5

HOUSE MADE PASTRAMI*
With chipotle mayo & wild rocket on ciabatta. £12.5

TUNA*

With red onion, cucumber, dill and lemon mayonnaise served on a rustic baguette £12

CROQUE MONSIEUR

House baked ham & cheese toasted sandwich topped with bechamel sauce. £12

MEDITERRANEAN*

Premium Spanish Charcuterie with buffalo mozzarella, tomato, basil pesto & rocket on ciabatta. £13

ROASTED VEGETABLES*

With avocado and a chilli jam served on Ciabatta. £12

BRIE & PEACH*
Freshly sliced brie & peach with an apricot chutney on a wholegrain baguette. £12

SHARERS & PLATTERS

CHEESE PLATTER*

Selection of 3 cheeses, house made chutney, pickles, and olives served with artisan breads and crackers. £15 (vegetarian option available upon request)

MEAT PLATTER*

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

MEAT & CHEESE PLATTER*

Selection of 2 continental charcuterie meats & 2 cheeses served with pickles, chutney and olives served with artisan breads and crackers. £17.5

PLOUGHMAN'S PLATTER

Rustic baguette & 2 English cheeses together with baked ham, sausage roll, chutney, & pickled vegetables all made in house & garnished with tomato. £15

Platters are priced per person

*Gluten Free bread available (£1 surcharge)

vegetarian