

PASTRIES

Selection of freshly baked pastries. **£3.5**

CAKES

Selection of homemade cakes. **£4**

The Food Cellar

BREAKFAST

Served from 9.30am - 12.00 pm

EGGS

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* OR TOASTED TEA CAKE

Served with butter and mixed berry jam. **£4.5**

AVOCADO TOAST*

Smashed avocado, poached eggs, pickled red onion and Miso roasted tomatoes. **£12**

(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**

BREAKFAST BURRITO

Scrambled eggs, bacon, Coastal Cheddar, hash brown & sriracha mayonnaise. **£12.5**

FRUIT & YOGHURT

BLUEBERRY BANANA SMOOTHIE BOWL

Greek yoghurt, blueberries, banana and honey with house made granola, garnished with fresh blueberries and banana. **£10**

PANCAKES & WAFFLES

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

Maple Syrup & fresh berries. **£11** 

Nutella, banana and fresh berries. **£11** 

Summer berry compote, Greek yoghurt & fresh berries. **£11** 

*Gluten Free bread available (£1 surcharge)
vegetarian 

*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.*

SNACKS

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

The Food Cellar

LUNCH

Served from 12pm

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

SIDES

Chips. **£4.5**
Truffle chips with garlic aioli. **£7.5**
Side salad. **£5.5**

SOUP, SALADS & HOT DISHES

WARM GOAT'S CHEESE & BEETROOT FILO TART

Roasted beetroot, fig jam, goats cheese, honey lemon vinaigrette, thyme and pumpkin seed pesto with trio of salad. **£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. **£12.5**
(Add chicken £5 or poached salmon £6.5)

HOUSE MADE SOUP OF THE DAY*

Served with warm bread roll. **£8**

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**

BURGERS & 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. **£13**

HAM & CHEESE*

Honey mustard glazed ham, sliced Coastal Cheddar & House Made Pickle on a rustic baguette. **£12.5**

TUNA*

With red onion, cucumber, dill and lemon mayonnaise served on a rustic baguette **£12.5**

FOOD CELLAR FESTIVE BURGER*

100% brisket mince, with bacon, cheese, & Food Cellar Christmas relish. **£16**

FESTIVE SANDWICH*

House roasted turkey with bacon, stuffing & cranberry sauce on ciabatta with a side of gravy. **£14**

MEDITERRANEAN*

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

BRIE & PEACH*

Freshly sliced brie & peach with an apricot chutney on a wholegrain baguette. **£12.5**

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

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 vegetarian

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