

PASTRIES

Selection of freshly baked pastries. £3.50

The Food Cellar BREAKFAST

Served from 9.30am - 12.00pm

CAKES

Selection of homemade cakes. £4

EGGS

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. £13.5

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, topped with courgette fritter & a side of sriracha mayonnaise. £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. £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

CROQUE MADAME

House baked ham & cheese toasted sandwich topped with bechamel sauce and finished with a fried egg. £13

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. £11.5 

Nutella, banana and fresh berries. £11.5 

Summer berry compote, Greek yoghurt & fresh berries. £11.5 

***Gluten Free bread available (£1 surcharge)**

 **vegetarian**

All of our dishes are available to take away

All our dishes are made to order using fresh ingredients. Please let a member of our team know of any dietary or allergy requirements at the time of ordering. Our cheeses and charcuterie meats are available to buy from our deli.

SNACKS

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

the Food Cellar

LUNCH

Served from 12.00pm

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
Roasted new potatoes with chorizo. £6.5
Side salad. £6
Rocket & Parmesan. £6

SOUP, SALADS & HOT DISHES

HOUSE MADE SOUP OF THE DAY*

Served with warm bread roll. £8

CHICKEN SCHNITZEL

Roasted new potatoes with chorizo & chimichurri. £18

WARM GOAT'S CHEESE & BEETROOT FILO TART

Roasted beetroot, fig jam, goat's cheese, honey & lemon vinaigrette, thyme & pumpkin seed pesto. £13

FOOD CELLAR BURGER*

100% brisket mince, cooked medium rare, Coastal Cheddar, "Food Cellar sauce", caramelised onion & chips. £18

FOOD CELLAR QUICHE AND SALAD

Ask one of our team for today's meat & vegetarian options. £13.5

OUR CHEF'S PIE SPECIAL

Ask one of our team for today's special served with peas & gravy. £16

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)

QUEENIES AU GRATIN*

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

SALMON FISHCAKE

With a warm green salad, poached egg and Food Cellar tartare sauce. £16

PASTA BOLOGNESE

Slow cooked pork and beef mince in a rich tomato ragu, served with linguini and garlic bread. £16

SANDWICHES

FOOD CELLAR CLUB SANDWICH*

Three tiered sandwich of chicken, crispy bacon, lettuce and tomato with lemon mayonnaise. £14

CROQUE MONSIEUR

House baked ham & cheese toasted sandwich topped with bechamel sauce. £13

FRENCH DIP

House roasted beef, dijon mustard and rocket on a rustic baguette with a side of gravy. £13.5

MEDITERRANEAN*

Premium Spanish Charcuterie with buffalo mozzarella, tomato, basil pesto & rocket on ciabatta. £13.5

CHICKEN & AVOCADO WRAP

With mango and red pepper salsa & lemon aioli finished on the griddle. £13

BRIE & PEACH*

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

TUNA*

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

FOOD CELLAR "MLT"**

Mushrooms, lettuce, tomato and apricot chutney, served on ciabatta. £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, olives, artisan bread and crackers. £18

PLOUGHMAN'S PLATTER

Rustic baguette & 2 English cheeses together with baked ham, sausage roll, chutney, & pickled vegetables all made in house & garnished with tomato. £16

Platters are priced per person

*Gluten Free bread available (£1 surcharge)

 vegetarian

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STARTING
SUNDAY 1st
FEBRUARY

the Food Cellar

SUNDAY

Served from 12.00pm

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

SOUPS | SALADS | SANDWICHES

HOUSE MADE SOUP OF THE DAY*

Served with warm bread roll. £8

ARM GOAT'S CHEESE & BEETROOT FILO TART

Roasted beetroot, fig jam, goat's cheese, honey & lemon vinaigrette, thyme & pumpkin seed pesto. £13

CAESAR SALAD*

Romaine lettuce, kale, croutons, crispy capers, house made Caesar dressing & parmesan, with a chilli, fennel crumb. £12.5

(Add chicken £5)

TUNA*

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

BRIE & PEACH*

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

MEDITERRANEAN*

Premium Spanish Charcuterie with buffalo mozzarella, tomato, basil pesto & rocket on ciabatta. £13.5

HOT DISHES

FOOD CELLAR BURGER*

100% brisket mince, cooked medium rare, Coastal Cheddar, "Food Cellar sauce", caramelised onion & chips. £18

CHICKEN SCHNITZEL

Roasted new potatoes with chorizo & chimichurri. £18

QUEENIES AU GRATIN*

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

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

PLOUGHMAN'S PLATTER

Rustic baguette & 2 English cheeses together with baked ham, sausage roll, chutney, & pickled vegetables all made in house & garnished with tomato. £16

Platters are priced per person

DESSERT

CHOCOLATE BROWNIE, CHOCOLATE SAUCE & ICE CREAM £8

STICKY TOFFEE PUDDING, TOFFEE SAUCE & ICE CREAM £8

*Gluten Free bread available (£1 surcharge)

 vegetarian

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STARTING
SUNDAY 1st
FEBRUARY

SUNDAY LUNCH MENU

Roast Dinner £20

2 courses £28

3 courses £35

STARTERS

Your choice of

HOUSE MADE SOUP OF THE DAY*

Served with warm bread roll.

SALMON FISHCAKE

with poached egg and Food Cellar tartare sauce.

GRILLED GOAT'S CHEESE

Warm goat's cheese & beetroot salad with pumpkin seed pesto

CHARCUTERIE BOARD

**Selection of charcuterie meats, pickles and olives
served with artisan bread.**

ROAST DINNER

Your choice of

ROAST BEEF | ROAST HAM | ROAST CHICKEN | NUT ROAST 
served with

**Butternut squash puree, honey glazed carrots, green beans,
red cabbage, roast potatoes, Yorkshire pudding & gravy.**

DESSERT

CHEESE BOARD WITH CRACKERS & CHUTNEY*

(vegetarian option available upon request)

CHOCOLATE BROWNIE, CHOCOLATE SAUCE & ICE CREAM £8 

STICKY TOFFEE PUDDING, TOFFEE SAUCE & ICE CREAM £8 

All our dishes are made to order using fresh ingredients. Please let us know of any dietary requirements at the time of booking. A full list of allergens is available upon request