

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

TURKISH EGGS*

Poached eggs with Greek yoghurt, roasted cherry tomato, sun-dried tomato, kalamata olives, feta cheese and chilli oil with a fresh, green, summery salad and served with toasted Ciabatta. **£13**

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, crumbled feta cheese, toasted pumpkin seeds and romesco sauce finished with watercress and pickled red onion. **£12.50**

VEGETARIAN DUO OF TOAST*

Two slices of toast one topped with scrambled egg and the other with avocado, roasted cherry tomato, sundried tomato, kalamata olives, feta cheese and chilli oil. **£12.5**

FOOD CELLAR SPECIALS

BREAKFAST CREPES

Traditional savoury crepes with sauteed mushrooms, fried eggs, Coastal Cheddar and hollandaise sauce finished with green oil. **£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

FOOD CELLAR SMOOTHIE BOWL

Greek yoghurt, mango and coconut smoothie with house made granola, garnished with fresh berries. **£10**

PANCAKES & WAFFLES


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

Maple Syrup & fresh berries. **£12** 

Nutella, banana and fresh berries. **£12** 

Summer berry compote, Greek yoghurt & fresh berries. **£12** 

*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. £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 a warm bread roll. £8

WARM GOAT'S CHEESE & BEETROOT FILO TART

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

FOOD CELLAR QUICHE AND SALAD

Ask one of our 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)

POKE BOWL

Miso grilled aubergine, edamame beans, pickled carrot & red onion, avocado, quinoa with mango & red pepper chilli salsa.

Served with a choice of Halloumi, Chicken or Smoked Salmon. £18

CHICKEN SCHNITZEL

Roasted new potatoes with chorizo & chimichurri. £18

FOOD CELLAR BURGER*

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

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

SALMON FISHCAKE

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

SANDWICHES

FOOD CELLAR CLUB SANDWICH*

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

FRENCH DIP

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

CHICKEN & AVOCADO WRAP

With mango and red pepper salsa & lemon aioli finished on the griddle. £13.5

TUNA*

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

CROQUE MONSIEUR

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

MEDITERRANEAN*

Premium Spanish Charcuterie with buffalo mozzarella, tomato, basil pesto & rocket on ciabatta. £14

BRIE & PEACH*


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

GRILLED HALLOUMI

With romesco sauce, avocado and watercress, served on ciabatta. £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, 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

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

SUNDAY

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

SOUPS | SALADS | SANDWICHES

HOUSE MADE SOUP OF THE DAY*

Served with warm bread roll. £8

WARM 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

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.

SUNDAY LUNCH MENU

Roast Dinner £20

2 courses £28

3 courses £35

STARTERS

Your choice of

HOUSE MADE SOUP OF THE DAY*

Served with a warm bread roll.

SALMON FISHCAKE

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 

STICKY TOFFEE PUDDING, TOFFEE SAUCE & ICE CREAM 

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