the Food Cellar

SUNDAY LUNCH

ROAST DINNER	2 COURSES	3 COURSES
£22	£30	£37

Starters

Your choice of

House Made Soup of the Day *
Served with a warm bread roll.

Salmon Fish Cake
Served with Food Cellar tartar sauce & a poached egg.

Chicken Spring Roll
Chicken and vegetable spring roll served with a sweet chilli dip.

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

Roast Dinner

Butternut squash purée, honey glazed carrots, green beans, red cabbage, roast potatoes, Yorkshire pudding & gravy. Your choice of

Roast Beef

Roast Ham

Roast Chicken

Nut Roast V

Dessert

Cheese Board with Crackers & Chutney *
(vegetarian option available upon request).

Orange Crème Brûlée V · *
A classic crème brûlée with a citrus twist.

Sticky Toffee Pudding V
served with toffee sauce and ice cream.

V vegetarian · * can be made gluten free (gluten free bread available £1 surcharge). A full list of allergens are available on request. Please advise of any dietary requirements at the time of ordering.

All our dishes are made to order using fresh ingredients & available to take away. Our cheeses & charcuterie meats are available to buy from our deli.