

The Food Cellar

BREAKFAST

Served every day from 9.30am - 12.00 pm

EGGS

BAKED EGGS *

Baked eggs on a bed of cumin spiced tomato & peppers with Parmigiano Reggiano & served with toasted bread. £10

EGGS BENEDICT*

Poached eggs, Hollandaise sauce and house made porchetta served on an English Muffin. £11

(Make it Eggs Royale by choosing Smoked Salmon instead of Porchetta add £3)

ARNOLD BENNETT OMELETTE*

French style omelette, smoked haddock, bechamel sauce and Comte cheese. £12

FOOD CELLAR BREAKFAST

Scrambled eggs, buttered toast, crispy bacon, sausage, roast tomato & beans. £13

TOASTED

FOOD CELLAR TOAST OR TOASTED TEACAKE

Served with Isle of Man Creameries butter and mixed berry jam. £4.5

AVOCADO TOAST

House made burnt chilli guacamole and dill salsa. £9

(add 2 poached eggs £3 or smoked salmon £4)

VEGETARIAN DUO OF TOAST

Two slices of toast one topped with scrambled egg and the other with house made burnt chilli guacamole and dill salsa. £12

SANDWICHES

EGG & CHEESE

2 fried eggs, Coastal Cheddar and "Food Cellar sauce" in a bun. £7.5

BREAKFAST SANDWICH

House made porchetta, bacon, fried egg, Coastal Cheddar, and "Food Cellar sauce" served in a bun. £10.5

BREAKFAST BURRITO

Scrambled eggs, bacon, Coastal Cheddar, hash brown & sriracha mayonnaise. £10

FRUIT & YOGHURT

SUMMER BERRIES BREAKFAST PARFAIT

Oats soaked in Greek yoghurt & honey, layered with summer berry compote & finished with fresh fruits. £9

BLUEBERRY BANANA SMOOTHIE BOWL

Greek yoghurt, blueberries, banana and honey with house made granola, garnished with fresh blueberries and banana. £9

WAFFLES

DUO OF WAFFLES WITH YOUR CHOICE OF THE FOLLOWING TOPPINGS:-

Maple Syrup. £8.5

Nutella. £8.5

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

**Not available for Takeaway*

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. £4
Bowl of Gordal olives. £5
Sausage roll. £5
Toasted rosemary almonds. £4.5

The Food Cellar

LUNCH

Served every day from 12pm

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

SIDES

Chips. £4
Truffle chips with garlic aioli. £7
Side salad. £5
Salted crisps. £3

SALADS

CAESAR SALAD

Romaine lettuce, kale, croutons, crispy capers, house made Caesar dressing & parmesan, with a chilli, fennel crumb. £10
(add chicken £5)

POKÉ BOWL

Sesame ginger marinated salmon, sushi rice, nappa cabbage, goma dressing, edamame, mango, cucumber & radish. £15

SERRANO HAM & MELON

Honeydew melon, peach, serrano ham, balsamic glaze & rocket with a lemon thyme dressing. £12

FOOD CELLAR QUICHE AND SALAD

Ask one of the team for today's quiche. £12

HOT DISHES

QUEENIES AU GRATIN

Queenies, bacon and shallots in a white wine cream sauce, finished with a parmesan crumb. £14

THAI GREEN CHICKEN CURRY

Traditional, coconut curry infused with lemongrass, kafir lime leaf & Galangal served with steamed rice. £15.

CARNE ASADA TACO

Pulled beef shin, Coastal Cheddar, chilli guacamole & pickled radish £15

WARM GOAT'S CHEESE AND BEETROOT FILO TART

Roasted beetroot, fig jam, goat's cheese, lemon thyme vinaigrette & pumpkin seed pesto, served with salad. £12

SOUP & SANDWICHES

BAURA

House roasted beef, buffalo mozzarella, tomato & pickled cucumber. £11

CUBANO

Porchetta, roast ham, Coastal Cheddar, pickled cucumber & rocket. £11

CHICKEN & AVOCADO WRAP

Grilled chicken, avocado, dill salsa & rocket. £11

REJEMAD SMØRREBRØD

Open face shrimp sandwich in a lemon mayonnaise, dill salsa & salad with a buttermilk dressing £11

WELSH RAREBIT

Rustic white bloomer topped with a cheddar, mustard and ale sauce and a side of caramelised onion. £10

HAM & CHEESE

Honey mustard glazed ham, sliced Coastal Cheddar & house made pickle. £10

FOOD CELLAR BURGER

100% brisket mince, Coastal Cheddar, "Food Cellar sauce", caramelised onion and a salad garnish. £14

BRIE AND PEACH

Freshly sliced brie and peach with an apricot chutney. £10

FOODCELLAR SOUP OF THE DAY

Served with toasted bread. £8

SHARERS & PLATTERS

BAKED CAMEMBERT

Infused with garlic & rosemary & served with rustic baguette. £13

TRIO OF BRUSCHETTA

Roast beef, caramelised onions & whipped blue cheese. £10

Smoked salmon, dill cream cheese & capers. £10

Pesto, goat's cheese and melon. £9

Why not try one of each. £10

CHEESE PLATTER

Selection of 3 cheeses, house made chutney, pickles, and olives served with artisan breads and crackers. £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. £15

MEAT PLATTER

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

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