

PASTRIES

Selection of freshly baked pastries. £3

The Food Cellar

BREAKFAST

Served every day from 9.30am - 12.00 pm

CAKES

Selection of homemade cakes. £4

EGGS

BAKED EGGS *

Baked eggs on a bed of cumin spiced tomato & peppers with Old Winchester cheese & 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 cheese. £12

FOOD CELLAR BREAKFAST

Scrambled eggs, buttered toast, crispy bacon, sausage, roast tomato & beans. £14

TOASTED

FOOD CELLAR TOAST* OR TOASTED TEACAKE

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

AVOCADO TOAST*

Smashed avocado, crispy bacon, Enoki and Shimeji mushrooms with Miso roasted tomatoes. £11
(make it vegetarian by asking for no bacon) 

VEGETARIAN DUO OF TOAST*

Two slices of toast one topped with scrambled egg and the other with smashed avocado, Enoki & Shimeji mushrooms and Miso roasted tomatoes. £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. £11

BREAKFAST BURRITO

Scrambled eggs, bacon, Coastal Cheddar, hash brown & sriracha mayonnaise. £11

FRUIT & YOGHURT

FOOD CELLAR GRANOLA BOWL

House made maple granola bowl with peach and mango compote, Greek yoghurt and fresh fruit. £8

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 

*Gluten Free option available

 vegetarian

Please note our baked eggs, eggs benedict and Arnold Bennett omelette are not available for take away
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

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

SOUP, SALADS & PASTRY

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

FOOD CELLAR QUICHE AND SALAD

Ask one of the team for today's quiche. £12
(vegetarian option available) 

CAESAR SALAD*

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

FOODCELLAR SOUP OF THE DAY*

Served with toasted bread. £8

HOT DISHES

QUEENIES AU GRATIN

Queenies, bacon & shallots in a white wine cream sauce, finished with a parmesan crumb & served with toasted bread. £14

CASSOULET

Slow cooked bean stew with sausage and pork belly finished with a breadcrumb crust and served with toasted bread. £15.

FOOD CELLAR BURGER*

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

FOOD CELLAR PASTA BOLOGNESE

with a rich, house made ragu. £14

SANDWICHES

FRENCH DIP

House roasted beef, dijon mustard and arugula on ciabatta with a side of gravy. £11

CUBANO*

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

CHICKEN & BRIE*

served with rocket & cranberry on a rustic baguette. £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 on a rustic baguette. £11

PULLED PORK*

With Food Cellar Sauce, pickled cucumber & onion. £11

TUSCAN HARVEST*


Red wine braised peppers with an apricot chutney & rocket served on a wholegrain rustic baguette. £10

SHARERS & PLATTERS

BAKED CAMEMBERT*

Infused with garlic & rosemary & served with rustic baguette. £14

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. £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

*Gluten Free option available

 vegetarian

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