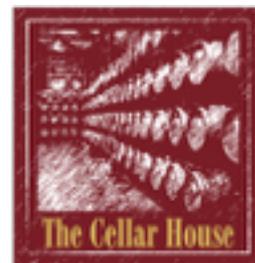


The Cellar House, Eaton

01603 454511



Our dishes are freshly prepared from locally-sourced, seasonal ingredients and we are very proud of our relationship with our suppliers. Because our dishes are cooked from fresh please allow for cooking times of up to 25 minutes – a little more if we're very busy. **Remember it's good food not fast food!**

Our regularly changing specials, created by Jules, our Head Chef, reflect recommendations by our suppliers and the seasons.

We are happy to cater for any special diets or dietary requirements - items are marked as gf for gluten free, v for vegetarian (vegan) – and other dishes we may be able to adapt. Please just ask one of the team if you have any queries.

Nibbles – ideal for while you wait

Selection of artisan breads from local bakers Pye Baker

with balsamic vinegar and oil (v) £3.95

Bowl of Mistoliva and Cresco olives (v) (gf) (vegan) £3.95

Starters

Soup of the day – see specials' board for details - with fresh multiseed bread (v) £4.95

Breaded crab cakes with a rocket salad and a dill crème fraîche £5.95

Chilli tomato jam and goats cheese bruschetta (v) £5.75

Sauté asparagus, grated parmesan, poached duck egg and balsamic reduction (gf) (vegetarian if adapted) £5.95

Crispy fried whitebait with smoked paprika and a saffron aioli £5.75

Burgers - Allow a minimum of 25 minutes cooking time for our fresh home pressed Swannington beef burgers

The Cellar House 8oz Swannington beef burger, topped with your choice of Cheddar or local Binham Blue cheese & salad, served with hand-cut chips £11.75

Spicy chickpea falafel burger topped with a dollop of our own tzatziki, served with sautéed potatoes and tomato & red onion salad (v) £10.50

Burger extras for just £1 add bacon, coleslaw or a fried egg!

Cellar House Swannington Gourmet Burger Cheddar or Binham blue cheese, fried egg, onion rings, bacon with coleslaw, pickled cucumbers and hand cut chips on the side £14.95

'Go Skinny' - Choose a burger from above and swap your chips, your burger bun, **or both**, for a larger salad – just let the waiting team know your preference.

Mains – remember to check our Daily Specials Board

Adnam's beer battered local catch of the day, as recommended by Howard & Son Fishmongers, served with hand-chips, minted mushy peas and homemade tartar sauce £12.95

8oz, Harvey's chargrilled sirloin steak with hand-cut chips, griddled flat mushroom and a dressed rocket salad (gf) £20.95
add a blue cheese or peppercorn sauce for £1.75



Pan-fried seabass fillet, buttery crushed potatoes, marsh samphire and sorrel sauce £13.95

Chargrilled gammon steak with hand cut chips, fried free-range eggs and a spring onion and pineapple salsa (gf) £11.95



Pasta carbonara with linguine pasta, smoked bacon, mushrooms and garlic cream sauce topped with fresh Parmesan* (*vegetarian option available) £11.50

Thai spring vegetable curry and jasmine rice (gf) (vegan) £10.75

Chicken Caesar salad with streaky bacon, little gem lettuce, anchovies & croutons, topped with fresh Parmesan *add a poached egg £1* £6.75 / £10.75



Four Harvey's Butcher's pork sausages with wholegrain mustard mash, seasonal vegetables and a red onion marmalade gravy (can adapt for gf) £12.95

Pot roast corn-fed chicken supreme topped with tarragon butter and served with fondant potato, minted broad beans, peas and watercress (gf) £13.95

Baked Salmon Niçoise salad including olives, anchovies, fine beans, new potatoes and boiled eggs with a lemon and thyme dressing (gf if adapted) £12.95



Sides

House dressed salad	£3.50	Onion rings	£3.75
Bowl of hand cut chips	£3.50	Hand cut cheesy chips	£3.95
Garlic ciabatta	£3.75	Garlic and cheese ciabatta	£3.95
Seasonal vegetables	£2.95	Buttered samphire	£2.95

Sandwiches

Smoked bacon BLT	£5.75
Cheddar ploughman's with sweet pickle	£5.50
Homemade fish finger, gem lettuce & tartar	£5.95
Cajun breaded chicken, gem lettuce & mayo	£5.95

Toasted Sandwiches

Ham & Gruyere cheese	£5.50
Brie, tomato and pesto	£5.75
Tuna mayonnaise & cheese melt	£5.75
Brie, bacon & cranberry	£5.95

Served on either multiseed or white bread

