

Summer Menu, 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!**

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 £5
with balsamic vinegar and oil (v)

Bowl of Mistoliva & Cresco olives £4
(v) (gf) (vegan)

Starters, or add some nibbles for a tapas style and share

Soup of the day £5
with fresh multiseed bread (v)

Beetroot & feta patties £5.75
with radish and red chard with a cucumber yoghurt (v)

Caprese salad £5.75
with Prosciutto and rocket (gf) (v adapted)

Crispy salt & pepper squid £5.75
with chilli jam

Breaded halloumi fries £5.75
with pesto and mayonnaise dip

Burgers

Allow a minimum of 20 minutes cooking time for our fresh home pressed Swannington burgers

The Cellar House 8oz Swannington beef burger £13
topped with Cheddar or local Binham Blue cheese & salad, served with hand-cut chips

Spicy chickpea vegan falafel burger £11
topped with a dollop of our own soya tzatziki, served with sautéed potatoes & tomato & red onion salad (vegan)

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

Cellar House Swannington Gourmet Burger £16
Cheddar or Binham blue cheese, fried egg, onion rings, bacon with coleslaw pickled cucumbers and hand cut chips on the side

'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 – don't forget to check our Daily Specials Board

Pan-fried seabass fillet, parmentier potatoes, Parmesan samphire, roasted cherry tomatoes, lemon pepper and chive butter £15.50

Adnam's beer battered local catch of the day, recommended by Howard & Son Fishmongers, served with hand cut chips, minted mushy peas & homemade tartar sauce £13

Roast lemon & thyme free range cornfed chicken supreme, tarragon champ, courgettes, peas & watercress (gf) £15.50

8oz Harvey's chargrilled sirloin steak hand-cut chips, griddled flat mushroom & roasted tomato (gf) £22

add a blue cheese or peppercorn sauce for £1.95

Chargrilled gammon steak hand cut chips, fried free-range eggs and pineapple & spring onion salsa (gf) £13

Chargrilled tuna steak topped with a mango, coriander & lime salsa, sauté potatoes and an olive, green bean and tomato summer salad (gf) £16

Pasta carbonara with linguine pasta, smoked bacon, mushrooms and garlic cream sauce topped with fresh Parmesan* (**vegetarian option available*) £12

Baked Mediterranean vegetable stack stuffed with basil & mozzarella, sweet potato rosti, harissa dressed mixed leaf salad (gf) (v) (vegan adapted) £12

Chicken Caesar salad with streaky bacon, little gem lettuce, anchovies & croutons, topped with fresh Parmesan *add a poached egg £1*
£7 starter / £12 main

Four Harvey's Butcher's pork sausages with wholegrain mustard mash, seasonal vegetables and a red onion marmalade gravy (can adapt for gf) £13.50

Sides

House dressed salad	£3.50	Onion rings	£3.75
Bowl of hand cut chips	£3.50	Hand cut cheesy chips	£3.95
Skinny Fries	£3.50	Samphire	£3.00
Garlic ciabatta	£3.75	Garlic and cheese ciabatta	£3.95
Seasonal vegetables	£3.00		

Sandwiches

Smoked bacon BLT	£6
Homemade fish finger, gem lettuce & tartar	£6
Brie, bacon & cranberry	£6
Cajun breaded chicken, gem lettuce and mayo	£6

Toasted Sandwiches

Brie, tomato and pesto	£6
Tuna mayonnaise & cheese melt	£6
Cheddar Ploughman's	£5.75
Ham & Gruyere cheese	£6

Served on either multiseed or ciabatta bread