

# THE CELLAR HOUSE

TWO COURSES / 34  
THREE COURSES / 40

## STARTERS

### SCALLOPS

BAKED IN THE SHELL, LEMON, HERB & CHILLI BUTTER & LEEKS

BEEF & MUSTARD CROQUETTES

MUSTARD AIOLI

TWICE BAKED CHEESE SOUFFLE

PEAR & WALNUT SALAD

## MAIN COURSES

### BOUILLABAISSE

PROVENCE STYLE FISH STEW, LIGHT TOMATO & FENNEL SAUCE,

SAFFRON ROUILLE

COTE DE BOEUF (SUPPLEMENT OF £3 PER PERSON)

RIB OF BEEF TO SHARE WITH CHOICE OF 4 SIDES AND 2 SAUCES

CHICKEN SUPREME

TRUFFLE OIL & PARMESAN

SQUASH, SAGE & SPINACH RISOTTO

TRUFFLE OIL & PARMESAN

## PUDDINGS & CHEESE

CHOCOLATE & CARAMEL FONDANT (TO SHARE)

CHOCOLATE SAUCE & SALT CARAMEL ICE-CREAM

APPLE TARTE TATIN

VANILLA ICE CREAM

CREME BRULEE

SELECTION OF 3 CHEESES WITH FIG RELISH & ARTISAN CRACKERS

### CHEESES

3 ARTISANAL CHEESES, CRACKERS & FIG RELISH