



# The Cellar Door

ALFRESCO KITCHEN



## Appetisers

Marinated Gordal and Manzanilla Olives £3.5

Homemade Rosemary and Sea Salt Focaccia with Hummus £4.5

Sharpham Rustic and Wild Garlic Croquettes with a Spiced Tomato Sauce £1.5 each

Chorizo cooked in Raw Honey with Homemade Bread £5

## Starters

River Fowey Mussels with Cider, Bacon, Leek and Mustard Cream £8.5/£16

Sweet Pea Pancakes with Home Smoked Sea Trout, Capers, Horseradish Hollandaise £8

Hand Dived Lyme Bay Scallops, Cured Confit Pork Belly, Seaweed and Parmesan Crackling, Apple Sauce  
£10

Confit Rabbit "Nuggets" with Carrot Ketchup £7

Free Range Chicken Leg Terrine, Toasted Treacle Loaf, Chutney, Pickles £7

Whipped Sharpham Cremet Goats Cheese rolled in Candied Walnuts, Marinated Beetroot, Basil, Rye  
Crisps £7.5

Curried Parsnip and Apple soup with Coriander Oil, Handmade bread £6.5

## Mains

Braised Shoulder of Lamb with Moroccan Spices, Saffron Fondant, Honey roasted Onion, Spiced Lamb  
Sauce, Parsnip Crisps £18

Wild Garlic and Sorrel Chicken "Kiev", Local Organic Watercress, Charred Lemon £13

Gurnard, Clams, Braised Fennel, Tomato and Fennel Broth £17

Cracked Start Bay Cock Crab, cold, with Sorrel Aioli, local Organic Watercress, lemon, Handmade Bread  
£27.5

Roscoff Onion and Sharpham Elmhirst Tarte Tatin, Pickled Vegetables and Dressed Leaves £13

Spiced Roasted Cauliflower, Herbed Lentils, King Oyster Mushroom, Wild Garlic Salsa Verde £13.5

## Sides

Seasoned Skinny Fries £3

Crushed Potatoes, Smoked Butter  
and Chicken Skin £4

Wilted Seasonal Greens £4

Spring Salad of Mustard Leaves,  
Charred Spring Onion, Pickled Radish  
and Fennel £3.5

Wild Garlic Bread £3, with Sharpham  
Elmhirst £4