



The Cellar Door

ALFRESCO KITCHEN



APPETISERS

Puffed home-reared pork rinds, cheese & mustard sauce £3

Sharpham Rustic & wild garlic croquette, spiced tomato sauce £1.5

Southern fried cod cheek, gochuang mayo £3.5

Marinated Gordal olives £3.5

Focaccia & hummus £4.5

Chorizo cooked in raw honey, bread £5.5

STARTERS

Home-reared pig's head rillettes on toast, piccalilli, pickled apple, crispy caperberries £8

Sharpham goat's curd and beetroot milles feuille, mint leaves £8

Cream of celeriac soup, truffle oil £6.5

Cauliflower bhajis, mango chutney, coconut yoghurt £7

Home-smoked Chalk stream trout, pea pancakes, horseradish, watercress hollandaise £9

Scallops, crispy pig's cheek, apple sauce, pickled apple, cider jus £13

MAINS

Whole Brixham plaice, cockles, seaweed and samphire £18

Fillet of hake, fricassee of white beans spring vegetables £18

Salt baked celeriac, cavolo nero, apple & hazelnut £14

Duck leg in spiced orange juice, pak choi, crushed nuts, carrot, charred lime £17

English asparagus, courgette and basil tart, potato salad & walled garden salad leaves £14

SIDES

Chips £3.5

Walled garden salad, charred spring onion, lemon dressing £3.5

Seasonal greens, wild garlic butter £4

Smoked mashed potato, crispy chicken skin £4.5

Wild garlic bread £3 - add Sharpham brie £2