



CELLARIUM

CAFE & TERRACE

SUNDAY LUNCH

Served from 12:00 pm

STARTERS

Soup of the day (v) 8.50
English butter and bread roll

Goat's cheese, roasted courgette and spinach quiche (v) 10.50
Watercress 433 kcal

Baby tomato salad (v) 11.50
Bocconcini, basil oil, pickled red onion, mixed seeds, roasted tomato dressing 244 kcal

MAIN

Please ask your server for the roast of the day 21.00
Accompanied by seasonal vegetables, roast potatoes and gravy,
all served in a giant Yorkshire pudding

SIDES

Bread platter and English butter 568 kcal 5.00

Skin-on fries (vg) 333 kcal 6.00

DESSERTS

Baked lemon cheesecake (v) 8.00
Cherry compôte, lemon balm 631 kcal

Coconut and lime panna cotta (vg) 7.00
Mango coulis, rose petals 377 kcal

Pavlova (v) 8.00
Mascarpone Chantilly, roasted apricot, fresh raspberry, mint 280 kcal

(v) vegetarian | (vg) vegan

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD.

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement please let us know. We would love to tell you what is in our food to assist you with your choice.

Adults need around 2000kcal a day.

A discretionary 12.5% service charge will be added to your bill. | All prices are in £ and including VAT.

WINES

SPARKLING WINE

Vitelli Prosecco NV,
Veneto, Italy
Light, fragrant, fruity
8.00 / 45.00

Chapel Down Classic Brut,
England
Ripe red apples and peach dominate the nose with apple, light tropical fruit, and subtle bready notes on the palate
12.00 / 65.00

Laurent-Perrier La Cuvée Brut
A perfect balance between freshness and finesse, the palate is full-bodied, complex and creamy, displaying great length on the finish
90.00 (750ml)

125 ml / 375 ml / 750 ml
(Sparkling wine 125 ml / 750 ml)

WHITE WINE

Terre Forti Trebbiano
Chardonnay, Rubicone, Italy
Soft, easy-drinking and gently fruity
5.00 / 14.00 / 24.00

Pinot Grigio, La Maglia Rosa,
Campania, Italy
Crisp and dry with delicate white-fruit flavours
7.00 / 20.00 / 36.00

Satellite, Sauvignon Blanc,
Spy Valley, New Zealand
Citrus, passion fruit and herbs notes
9.00 / 22.00 / 42.00

ROSÉ

Pinot Grigio Blush, Conto
Vecchio, Campania, Italy
Light, floral and refreshing; effortlessly easy-drinking
7.00 / 20.00 / 36.00

RED WINE

Terre Forti Sangiovese Rosso,
Rubicone, Italy
Bright and expressive with red-fruit notes and hints of violets
5.00 / 14.00 / 24.00

Luis Felipe Edwards Lot 2
Malbec, Rapel Valley, Chile
Rich and juicy with dark-fruit flavours and a smooth, generous palate
7.00 / 20.00 / 36.00

Pinot Noir, Gran Hacienda,
Aconcagua Valley, Chile
Lifted raspberry character with soft spice and a silky finish
9.00 / 22.00 / 42.00

BEER AND CIDER

Lager 330ml, 4.6% ABV 6.30

IPA 330ml, 4.4–4.7% ABV 6.30

Orchard Pig Reveller cider 6.50
500ml, 4.5% ABV

Menabrea 330 ml, 0% ABV 5.80

SOFT DRINKS

Life water 330ml / 750ml 3.15 / 4.70

Orange juice 126kcal, 330ml 4.20

Apple juice 135kcal, 330ml 4.20

Lemonade 278kcal, 330ml 4.20

Iced tea 224kcal, 330ml 4.20

Ginger beer 275ml 4.20

Coca-Cola 330ml 3.40

Diet Coke 330ml 3.40

Iced passion fruit
and mango matcha 89kcal 4.90

HOT DRINKS

Our coffee is Rainforest Alliance Certified

Espresso sngl / dbl 2kcal 2.90 / 3.20

Macchiato sngl / dbl 6kcal 3.25 / 3.60

Flat white 117kcal 4.40

Americano 2kcal 4.00

Latte 202kcal 4.60

Cappuccino 135kcal 4.60

Mocha 282kcal 4.80

Hot chocolate 310kcal 4.60

Milk alternatives Free

Pot of tea 1kcal 3.80
English Breakfast, Earl Grey, Oriental Sencha, Green tea with peach, Peppermint, Ginger and lemon, Chamomile, Redbush, Decaf English Breakfast