

THE *Cellar*  
KITCHEN

*Sunday Roasts*

LUNCH MENUS

19TH JUNE - ROAST  
CHICKEN

Entrée:

Smoked Lardo Salad with Quail Egg

Main:

Roast Free Range Saskia Beer Chicken, Pomme Purée  
and Roasted Carrots

Dessert:

Rhubarb Panna Cotta

26TH JUNE - ROAST  
PORCHETTA

Entrée:

Grilled Baby Leeks with Maggie Beer Verjuice  
Dressing

Main:

Roast Porchetta, Caraway, Cabbage and Duck  
Fat Potatoes

Dessert:

Apple Tarte Tatin with Dairyman Jersey Cream

**3RD JULY - CONFIT  
DUCK**

**Entrée:**

**Roasted heirloom carrots, House-made  
Ricotta and Spiced Pumpkin Seeds**

**Main:**

**Confit Duck with Pomme Purée and Spinach**

**Dessert:**

**Apple Crumble with Salted Caramel**

**10TH JULY - ROAST BEEF**

**Entrée:**

**Salad of Spiced Beetroot with Citrus**

**Main:**

**Sirloin of Beef, Yorkshire Pudding, Rainbow Chard and  
Cocktail Potatoes**

**Dessert:**

**Sticky Toffee Pudding with Dairyman Cream**

**17TH JULY - ROAST  
LAMB**

**Entrée:**

**Sticky Lamb Ribs, Asian Slaw Salad**

**Main:**

**Slow Cooked Lamb, Braised Cabbage and  
Roasted Potatoes**

**Dessert:**

**Brioche and Butter Pudding**