

The Cellar

Cheese & Fine Wine

Grazing Menu- Small Plates.

Any 3 for £12.50

Mixed Marinated Olives (G)

£4

Lightly Spiced Mixed Nuts

£3

Baked Goats Cheese (G)

Beetroot Salad

£6

Cold Sliced Pork Pie

Chutney

£5

Pea & Mint Soup (G)

£5

Truffle & Parmesan Fries (G)

£4

Saffron & Blue Cheese Risotto Arancini

Red Pepper Dip

£5.50

Crab Cakes

Lemon Mayo - Salad

£6.50

Spiced Pork & Beef Meatballs (G)

Sauce Arrabbiata

£7

Big Plates

Home-Made Lasagne - £16
Garlic Ciabatta – Side Salad

Nachos
Guacamole – Sour Cream – Cheese
With Chilli Beef - £14
Without Beef - £9

Chicken Caesar Salad - £12
Cos Lettuce – Parmesan – Caesar Dressing – Croutons
Without Chicken - £8

Penne Arrabbiata (v) - £12
Penne Pasta – Red Pepper & Tomato Sauce – Chilli – Garlic Bread – Parmesan
With Meatballs - £15

Fish & Chips -£16
Beer Battered Haddock – Hand Cut Chips – Tartare Sauce

Our Famous Cheese Board

3 Cheeses - £9

A Selection of all 5 Cheeses - £12

Ploughman's Platter - £15

3 cheeses, Staffordshire Ham, Branston Pickle, Bread, Pickled Onions

Munster

Smear-Ripened Cow's Milk Cheese from Munster, Alsace, France
Strong Flavour & Soft Texture

Shropshire Blue (V)

Pasteurised Cow's Milk Cheese from Colston Basset Dairy, Nottingham, England
Orange in Colour from natural Annatto, medium strength

St Thom

Semi-Soft Goats Cheese from Lightwood Dairy, Worcester, England
Strong Citrus Flavour with semi-soft texture

Staffordshire Organic (V)

Organic, Raw milk Cheddar made locally by a small dairy in Staffordshire
Hard Cheddar with Smooth Texture

Cornish Yarg (V)

Nettle Wrapped Cow's Milk Cheese from Lynher Dairies, Cornwall
Smooth Semi-soft texture, lemony flavour

Please Let us know if you have any Allergies or dietary requirements. At Netherstowe House we care deeply about the quality of our food and the quality of hospitality you experience. Real quality, we believe, is great tasting local food that is produced with consideration for the environment, care for animal welfare and respect for people who work with us to supply it. Our fish is sourced through sustainable waters and we select many of our suppliers from local producers and providers where possible, respecting seasonality and supply, as well as National and International specialists to ensure we offer our guests the best flavour and value.