

EST. 1845 • LONDON

THE OLD CELLAR

Food & Fare

British pub classics, seasonal plates and cellar-friendly fare made for lingering at the table.

TO BEGIN

Warm Country Bread \$8

Cultured butter, smoked sea salt, malt vinegar reduction.

Scotch Egg \$14

Soft-centred egg, herbed pork, mustard cream, pickled shallot.

Crispy Whitebait \$15

Lemon, parsley, cracked pepper, house tartare sauce.

Roasted Mushrooms \$16

Wild mushrooms, thyme, garlic, toasted sourdough, soft herbs.

PUB CLASSICS

Ale-Battered Haddock \$24

Triple-cooked chips, mushy peas, tartare, malt vinegar.

Steak & Ale Pie \$26

Braised beef, dark ale gravy, buttery mash, glazed carrots.

Bangers & Mash \$22

Cumberland sausage, onion gravy, peas, wholegrain mustard.

Cellar Burger \$23

Beef patty, mature cheddar, onion jam, pickles, chips.

FROM THE KITCHEN

Roast Chicken \$27

Herb-roasted half chicken, pan jus, greens, crushed potatoes.

Seared Salmon \$29

Pea puree, new potatoes, watercress, lemon butter.

Braised Lamb Shoulder \$31

Slow-cooked lamb, parsnip mash, red wine jus, gremolata.

Vegetable Wellington \$24

Mushroom, spinach and root vegetables, thyme gravy.

SIDES & GREENS

Triple-Cooked Chips \$8

Sea salt, rosemary.

Buttered Greens \$8

Seasonal greens, lemon.

Cellar House Salad \$9

Leaves, herbs, radish, mustard vinaigrette.

PUDDING

Sticky Toffee Pudding \$11

Date sponge, warm toffee sauce, vanilla ice cream.

Dark Chocolate Tart \$12

Sea salt, creme fraiche, cocoa nib.

English Cheese Plate \$15

Three cheeses, chutney, grapes, oat crackers.

BOARDS FOR THE TABLE

MADE FOR SHARING

British Cheese

THREE CHEESES • CHUTNEY • OATCAKES

\$24

Charcuterie

CURED MEATS • PICKLES • MUSTARD

\$28

Cellar Board

CHEESE • CHARCUTERIE • BREAD • OLIVES

\$34

ASK ABOUT TODAY'S SPECIALS & SEASONAL PLATES

Mock menu for presentation purposes • Prices and selections are illustrative