

THE CELLAR

CHEESE & WINE

NIBBLES

Lightly Spiced Mixed Nuts
£3

Mixed Marinated Olives
£4

Root Vegetable Crisps
£3

LIGHT MEALS

Thin, Hand Cut Fries
Freshly Cut, Thin Fries Served with our delicious Homemade Saffron Mayonnaise
£4

Sandwiches
Served on Wholemeal or White with Root Vegetable Crisps & Olives...
Ham
Cheddar & Branston Pickle
Chicken Caesar
Cucumber & Cream Cheese
Free-Range Egg & Cress
£6

House-Made Hummous
Served with Sourdough Bread, Crackers, Avocado & Pickled Carrot
£6

Chicken Caesar Salad
Free-Range Chicken, Cos Lettuce, Anchovies, Parmesan, Caesar Dressing
£9.50
without Chicken
£7.50

Stew of the Week
Please ask a member of our team for this week's Slow Cooked Stew
£14

SWEET TREATS

A Selection of Afternoon Tea Sweet Treats
£6.50

Cream Tea
2 Freshly Baked scones, Strawberry Jam, Clotted Cream and a pot of Tea
£4.50 (subject to availability)

CHEESE

3 Cheeses
£9

A Selection of all 5 Cheeses
£12

Ploughman's Platter
3 cheeses, Pork Pie, Staffordshire Ham, Branston Pickle, Bread, Pickled Onions
£15

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*

NETHERSTOWE HOUSE PIE CLUB

*The Pie Club concept is simple, hand rolled, home-made Craft Pies created by our Head Chef and made daily.
Please see the board for Today's Craft Pies.*

A Slice of Cold Pie
All served with Pickles and Bread
£5

Hot Pies
Served Simply with Gravy
£14

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.

THE CELLAR

CHEESE & WINE

SPARKLING WINES

Btl / 125ml gls

Fontessa Prosecca (Italy) **£26 / £7.50**
Fresh, fruity with citrus, green apple and ripe grapey characters

Perles L'Angeliers **£32.50 / -**
Floral, berry aromas with delicate bubbles and fresh, strawberry mouthfeel

Gasparetto Prosecco DOCG **£35 / -**
Great depth with hints of apple, pear, tropical fruits and floral notes

Autreau Roualet Champagne **£45 / £9.50**
Aromas of green apples, grapefruit and hazelnut - wonderfully smooth on the palate

Bollinger Champagne **£75 / -**
Roasted apples, apple compote and peaches with notes of brioche and walnut

WHITE WINES

Btl / 175ml gls

Accomplice Chardonnay (Australia) **£20 / £6.50**
Soft with a creamy texture

Bella Modella Pinot Grigio (Italy) **£22 / £6.50**
Light and vibrant with a zesty, citrus character

Kintu Sauvignon Blanc (Chile) **£23 / £6.50**
Lively and zesty wine with tropical fruit notes

Cloud Factory Sauvignon Blanc (New Zealand) **£29 / -**
Perfumed with nettle and ripe tropical fruits with limey flavours

ROSÉ WINES

Btl / 175ml gls

Sanvigilio Pinot Grigio Rosé (Italy) **£21.50 / £6.50**
Fresh, easy drinking with strawberry aromas and red berries on the palate

Big Top **£21.50 / £6.50**
Strawberry ice cream on the nose with bright, strawberry jam palate

RED WINES

Btl / 175ml gls

Kintu Merlot (Chile) **£21 / £6.50**
Mature sweet black cherries intermingled with vanilla and caramel notes

Puerta Vieja Rioja (Spain) **£23 / £6.50**
Bright, fruity with hints of liquorice, violets, stewed fruit and vanilla

Footprint Shiraz (South Africa) **£25 / -**
Well-structured with ripe plums, black cherries and a touch of smokiness

PORT

20cl bottle

Churchill's Reserve Port (Portugal) **£15.50**
Made from letter 'A' grapes to produce a beautiful, moreish drink.