

The Bunghole Cellars Sample Menu

Bar snacks

Gordal olives with orange and wild oregano (v) £4.25

*Chopped Davy's sausages with honey mustard glaze
£7.25*

*Chargrilled flatbread with lemon and coriander houmous
(v) (n) £5.25*

*Bread basket (v) (n) £4.75 or Bread basket with olives (v)
(n) £5.75*

Starters

Homemade soup of the day with bread (v) £6.25

*Oak smoked salmon with beetroot, orange and
horseradish £9.50*

*Duck liver pâté with toasted sourdough bread and
pickled cucumber, onions and cornichons (n) £8.25*

*Melon and parma ham salad with chilli, honey and
burrata mozzarella £7.95*

*Cornish crab cakes with avocado, tomato and basil
dressing £9.50 / £14.25*

*Warm goat's cheese and beetroot salad with olive
tapenade toast (v) (n) £7.50*

Main courses

*Fish and hand cut chips with tartare sauce and minted
pea purée £15.25*

*Davy's bangers and mash with Madeira gravy and
homemade onion rings £13.95 / £15.75*

*Chicken n'duja with kale and bacon mash and a lemon
and paprika dressing £15.50*

*King prawn and crab linguine with tomato, chilli and
garlic £16.25*

*Butternut squash and lemon pearl barley risotto with
kale and toasted pine nuts (ve) £14.45*

*Roast cod with caper and parsley mash, rosemary and
lemon caper butter £17.50*

Smoked chicken caesar salad £13.50

*Rice noodle salad with carrots, crushed avocado,
edamame beans, fennel & radish (ve) (n) £13.50*

*Davy's steak burger, lettuce, beef tomato, house
mayonnaise and dill pickle
Served in a toasted brioche bun with fries £13.75*

*Davy's cheese and bacon steak burger with lettuce, beef
tomato, house mayonnaise and dill pickle*

Served in a toasted brioche bun with fries £15.95

(Can be served naked with market salad)

Upgrade to hand cut chips £1.50

Steaks

Cooked to your liking with hand cut chips

Rib eye

(240 grams, aged for 28 days) £25.50

Fillet

(220 grams, aged for 21 days) £32

Sirloin

(220 grams, aged for 28 days) £23.50

Steak extras: Homemade onion rings (v) £4

Fried free-range egg (v) £1

Steak sauces: £2.25 each

Béarnaise

Mushroom

Green peppercorn

Sides

Hand cut chips (v) £4.50 / £6.50

Skinny fries (v) £4 / £5.50

Buttered new season potatoes (v) £4

Homemade onion rings (v) £4

Carrots with coriander and onion seeds (v) £4

Green beans with shallots (v) £4

Market salad (v) £4.25

Tomato and basil salad (v) £4.25

British cheese selection

Served with grapes, chutney and biscuits

*Tuxford and Tebbutt Stilton, Melton Mowbray,
Leicestershire*

Cow's milk cheese, pasteurised (v)

*Stinking Bishop, Charles Martell & Son, Gloucestershire
Washed rind cow's milk cheese, pasteurised (v)*

*Somerset Brie, Lubborn Creamery, Somerset
Soft cow's milk cheese, pasteurised (v)*

*Westcombe Cheddar, Tom Calver, Somerset
Hard cow's milk cheese, unpasteurised*

*Ticklemore, Debbie Mumford, Devon
Hard goat's milk cheese, pasteurised (v)*

*Blue Monday, Alex James, Thirsk, North Yorkshire
Semi soft cow's milk cheese, pasteurised (v)*

*Cornish Yarg, Catherine Mead, Truro, West Cornwall
Semi hard cow's milk cheese, pasteurised (v)*

One cheese £5

Two cheeses £9.50

Three cheeses £14

Desserts and puddings

Treacle tart with clotted cream (v) (n) £6.95

Chocolate hazelnut brownie with vanilla ice cream and hot chocolate fudge sauce (v) (n) £6.95

Sticky toffee pudding with butterscotch sauce and clotted cream (v) £6.95

Flourless apple and apricot nut crumble with custard (v) (n) £6.95

Coconut crème brulee with mango and passion fruit salad and toasted coconut (n) £6.50

Trio of mini puddings (v) (n). £7.75

Coffee and mini puddings

Sticky toffee pudding with butterscotch sauce and clotted cream (v) £5.50

Coconut crème brulee with mango and passion fruit salad and toasted coconut (n) £5.50

Chocolate hazelnut brownie with hot chocolate fudge sauce (v) (n) £5.50

(n) - vegetarian, (ve) - vegan, (n) - contains nuts