

2 Courses £25
3 Courses £30

STARTERS

Soup of the Day

Homemade bread, whipped butter (ga)(v)(va)

Calamari

Coriander, satay dipping sauce, mango & apple (ga)

Pork Terrine

Prosciutto, apple, pea salad, croutes (ga)

Beetroot Carpaccio

Goat's cheese, balsamic, toasted walnuts, croutes (ga)(v)

MAINS

All roasts are served with roast potatoes, Yorkshire pudding, honey roast carrots & parsnips, cauliflower cheese, seasonal greens & stock gravy (ga)

Sirloin of Beef (served pink)

Roast Pork Belly, sage & onion stuffing

Chicken Breast, sage & onion stuffing

Vaults Platter, beef, pork belly & chicken, sage & onion stuffing
(£3 supplement)

Mushroom & Vegetable Nut Roast, vegetarian gravy (v)(va)

Rigatoni, arrabbiata sauce, aubergine, tenderstem broccoli, crispy feta (v)(va)

Fish Of The Day, ask server for details

DESSERTS

Lemon Posset

Berry compote, stem ginger & honey biscuit (ga)

White Chocolate & Passionfruit Cheesecake

Mango salsa, coconut ice cream

Peanut Butter Parfait

Chocolate ganache, raspberry, candied peanuts (ga)

Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)

Dessert Of The Day

Ask server for details

Spirit Vaults Cheeseboard

Artisan crackers, chutneys, celery, grapes
£3 supplement

(ga) Gluten Adaptable (v) Vegetarian (va) Vegan Adaptable

SUNDAY LUNCH

