

## CLASSIC DISHES

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### **Morgan's Beer Battered Haddock £18**

Home cut chips, tartare sauce, mushy peas, lemon

### **Scampi £16.5**

Home cut chips, tartare sauce, lemon, garden peas, dressed salad

### **Pie Of The Day £17.5**

Bone marrow mashed potato, seasonal vegetables, homemade gravy

### **Rigatoni £16**

Arrabbiata sauce, aubergine, tenderstem broccoli, crispy feta (v)(va)  
(add chicken breast £4)

## BURGERS & FLATBREADS

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### **Spirit Vaults Smash Burger £17**

Two 3oz beef patties, burger cheese, gem lettuce, gherkin, pickled shallot, burger sauce, fries, salad, slaw (add maple bacon £2) (ga)

### **Fried Chicken Burger £17**

Streaky bacon, sriracha caramel, miso ranch, pickles, fries, salad, slaw (ga)

### **Garden Burger £16**

Pea, broad bean & spinach patty, chilli honey relish, gem lettuce, fries, salad (v)(va)(ga)

### **Chicken Shawarma Flatbread £17**

### **Halloumi Flatbread (v) £15**

Lemon & chilli houmous, pickled red cabbage, chilli sriracha mayo, fries, house salad

## STEAKS

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### **12oz Gammon Steak £17**

Home cut chips, garden peas, free range fried egg, charred pineapple (ga)

### **10oz Sirloin £27**

### **10oz Ribeye £30**

### **8oz Hanger Steak (served pink) £18**

All steaks are served with home cut chips, field mushroom, roasted tomatoes & house salad (ga)

## SIDES

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Seasonal greens (ga) £4.5

House salad (ga) £5

Home cut chips (ga) £4.5

Fries (ga) £4

Pickled onion rings £4

Blue Cheese sauce £4.5

Peppercorn sauce £4

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

## CLASSICS



## SEASONAL

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### **Duck Breast £24**

Pan fried duck breast, duck leg & pistachio pastilla, cherry, butternut squash, cherry jus

*Suggested pairing*

*Beer: Vaults Dark*

*Wine: Pinot Noir, Rapura, Marlborough, New Zealand*

### **Sea Trout £20**

Beetroot, potato & horseradish rosti, dill, caviar butter sauce, spinach, pickled apple (ga)

*Suggested pairing*

*Beer: Vaults Gold*

*Wine: Prosecco DOC, Treviso Lucie, Italy*

### **Lamb Loin £24**

Ratatouille, olive, crispy feta croquettes, preserved lemon, lamb breast, charred courgette, hasselback potatoes

*Suggested pairing*

*Beer: Reverend, Amber ale*

*Wine: Rioja Reserva, Vinedos Equiluz, Spain*

### **Mushroom Ramen £18**

Miso & shiitake mushroom broth, sweet soy marinated silken tofu, pak choi, soba noodles, nori (va)(v)

*Suggested pairing*

*Beer: Morgan Brewmasters Premium Lager*

*Wine: Riesling, Grand Cru, Scholossberg, Alsace, Germany*

*Our drinks selection rotates often, ask your server for today's selection or scan the QR code*



## NIBBLES

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### **Homemade Breads £6**

Today's fresh selection,  
whipped butter, oils (v)(va)

### **Olives £4**

Stuffed olives, sun dried  
tomato, feta (ga)(v)(va)

### **Moroccan Houmous £6**

Lemon & chilli houmous  
(ga)(v)(va)

## SHARERS

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### **Vaults Ploughman's Board £20**

Honey roast ham, traditional scotch egg, pork pie, stilton, west country cheddar,  
bread, chutney, pickles

### **Vaults Mezze Board £22**

Sweet potato falafel, chorizo, pan fried halloumi, lightly dusted calamari,  
lemon & chilli houmous, breads, tzatziki, pomegranate

### **Camembert £16**

Garlic & rosemary flatbread, roasted grapes,  
red onion & Reverend compote, toasted walnuts (ga)(v)

## STARTERS

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### **Soup of the Day £7**

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

### **Crayfish Salad £12**

Avocado, marie rose, lemon (ga)

### **Tempura Shimeji Mushrooms £11**

Black garlic, pickled enoki mushroom, truffled mayonnaise, nori (v)(va)

### **Pork Terrine £9**

Prosciutto, apple, pea salad, croutes (ga)

### **Traditional Scotch Egg £8**

Wholegrain mustard mayonnaise, dressed salad

NO ARTWORK HERE

## STARTERS