

STARTERS

2 Courses £26

3 Courses £32

Cauliflower & Truffle Soup

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

Salmon Gravlax

Dill, lemon, pickled beetroot, crème fraiche, croutons (ga)

Mushroom & Chestnut Parfait

Pickled enoki mushroom, black garlic, truffle granola, homemade breads (ga)(v)(va)

Haggis Croquettes

Celeriac remoulade, whisky, mustard

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)

Honey Roast Ham, sage & onion stuffing

Turkey Breast, sage & onion stuffing

Vaults Platter, beef, honey roast ham & turkey, sage & onion stuffing
(£3 supplement)

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

Conchiglie pasta celeriac veloute, kale, sage & stilton crumb, roasted chestnuts (v)(va)

Fish Of The Day, ask server for details

DESSERTS

Christmas Pudding Tart

Brandy sauce, muscovado gel, mince pie ice cream

Panettone Bread & Butter Pudding

Chocolate, clementine, rum & raisin ice cream

Blackberry Trifle

Ginger sponge, cardamon custard, mulled wine jelly (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