

2 Courses £28

3 Courses £34

STARTERS

Soup of the Day

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

Salmon Gravlax

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

Mushroom & Chestnut Parfait

Pickled 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

Chicken Breast, sage & onion stuffing

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

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

Conchiglie pasta celeriac velouté, kale, sage & stilton crumb, roasted walnuts (v)(va)

Fish Of The Day, ask server for details

DESSERTS

Lemon Tart

Biscuit crumb, candied lemon zest, raspberry sorbet

Apple & Blackberry Crumble

Choice of custard or vanilla ice cream

White Chocolate Bavaois

Dark chocolate mousse, honeycomb & candied nuts (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

