

STARTERS

2 Courses £30

3 Courses £36



Soup Of The Day

Today's homemade bread, whipped butter (v)(va)(ga)

Charred Mackerel

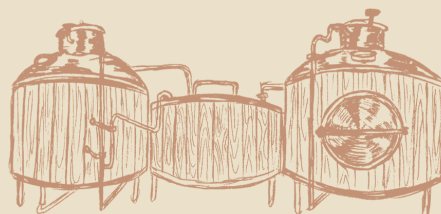
Cucumber, dill, horseradish crème fraîche, capers (ga)

Wild Mushroom Arancini

Truffle mayonnaise

Chicken Liver Parfait

Fig chutney, treacle bread (ga)



MAINS



All roasts are served with roast potatoes, Yorkshire pudding, cauliflower cheese, roasted autumn root vegetables, seasonal greens & stock gravy

Sirloin Of Beef (served pink)

Rolled Pork Belly, sage & onion stuffing

Chicken Breast, sage & onion stuffing

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

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

Baked Wild Mushroom & Blue Cheese Gnocchi, Mushroom veloute, fig & apple salad (v)(va)

Fish Of The Day, ask server for details

DESSERTS



Apple & Blackberry Crumble

Choice of custard or vanilla ice cream

Dark Chocolate & Orange Mousse

Stem ginger ice cream, ginger crumb (ga)

Iced Rum & Raisin Parfait

Poached pears, candied walnuts (ga)

Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)

Dessert Of The Day

Ask server for details



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