

PUB NIBBLES

Homemade Breads £7
Whipped butter & oils (va)

Chestnut Houmous £8
Crispy Sage, homemade breads (ga)(v)(va)

Selection of Olives £6
Feta cheese (ga)(v)(va)

Pigs in Blankets £8
Honey & mustard glaze, cranberry jam

SHARING BOARDS

Festive Sharing Board £25
Honey & mustard glazed pigs in blankets, sage & cranberry sausage roll, festive scotch egg, deep fried breaded brie wedges, cranberry jam, brussel sprout slaw, roasted chestnuts

Baked Camembert £18
Baked camembert, cranberry jam, fresh figs, grapes, honey roasted nuts, house dunking crackers, today’s homemade breads (v)(ga)

STARTERS

Spiced Parsnip Soup £9
Homemade bread, whipped butter, parsnip crisps (ga)(v)(va)

Mulled Wine Poached Pear £10
Roquefort mousse, candied walnuts, sourdough croutes (ga)

Duck Liver Parfait “mille feuille” £11
Fermented cherry, toasted brioche, thyme & shallot jam

Cullen Skink Fish Fishcakes £12
Pea & chive velouté, pea & onion salad

Festive Scotch Egg £8
Celeriac & mustard remoulade

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



SEASONAL



Turkey Paupiette £20

Pigs in blankets, sage & onion stuffing, brussel sprouts, pancetta, chestnuts, roast potatoes, chantenay carrots, seasonal vegetables, turkey gravy

Suggested pairing

Beer: Reverend, amber ale

Wine by the glass: Pinot Noir, V La Grange, France

Wine by the bottle: Pinot Noir, Clouston & Co Marlborough, New Zealand

Pan Fried Sea Bream £19

Pan fried fillet of sea bream, lemon & herb crushed potatoes, beurre blanc, dill, marsh samphire, caviar (ga)

Suggested pairing

Beer: Morgan Brewmasters Lager, pilsner

Wine by the glass: Sauvignon Blanc, Te Merio, New Zealand

Wine by the bottle: Sancerre, Loire Valley, France

Ox Cheek Bourguignon £22

Braised ox cheek, pancetta, chestnut mushrooms, potato & parsnip terrine, baby kale, parsnip crisps

Suggested pairing

Beer: Vaults Dark, dark ale

Wine by the glass: Malbec Reserve, Finca El Origin, Argentina

Wine by the bottle: Primitivo, Di Mandra Linea Stillo, Puglia Italy

Salt Baked Celeriac £18

Salt baked celeriac steak, wild mushroom, pearl barley, mushroom velouté, toasted yeast crumb, shoestring leeks (va)(v)

Suggested pairing

Beer: Vaults Gold, golden ale

Wine by the glass: Rioja Blanco, Zuazo, Tempranillo, Spain

Wine by the bottle: Riesling, Grand Cru, Scholossberg, Germany

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



PUB CLASSICS



Wheat Beer Battered Haddock £19/£15
Nori dusted chunky chips, house tartare sauce, mushy peas, lemon

Pie of the day £19
Truffled mashed potato, seasonal vegetables, crispy onions, homemade gravy

Festive Sausage & Mash £17
Butchers sausages wrapped in bacon, mashed potato, seasonal veg, homemade gravy

12oz Gammon Steak £17
Home cut chips, garden peas, free range fried egg, charred pineapple (ga)

Winter Penne Pasta £16
Butternut squash & sage veloute, parmesan, sage & walnut pesto, tenderstem broccoli, crispy sage (v)(va)

BURGERS



All Burgers are served with fries, salad & brussel sprout coleslaw

Spirit Vaults Smash Burger £19
Two 3oz local beef patties, Swiss cheese, American mustard, maple bacon, pickles (ga)

Hot Fried Chicken Burger £18
Korean fried chicken thigh, gochujang mayo, hot honey, gem lettuce (ga)

Spiced Spinach & Edamame Burger £17
Spiced vegetable patty, toasted goats cheese, shallot & thyme jam, gem lettuce (v)(va)

STEAKS



All steaks are served with home cut chips, field mushroom & roasted tomato

8oz Bavette Steak (served pink) (ga) £22
10oz Sirloin (ga) £32

Blue Cheese Sauce/ Peppercorn Sauce/Garlic Butter £4

SIDES



House Salad (ga) £5
Truffle & Parmesan Fries (ga) £6
Pickled Onion Rings £5
Seasonal Greens (ga) £5
Chips/Fries (ga) £5

