

PUB NIBBLES



Homemade Breads £7

Whipped butter & oils (va)

Toasted Cumin Houmous £8

Pomegranate, homemade breads (ga)(v)(va)

Selection Of Olives £6

Feta cheese (ga)(v)(va)

Homemade Scotch Egg £9

Celeriac & mustard remoulade

SHARING BOARDS



Vaults Sharing Board £25

Huntsman's pie, caramelised onion sausage roll, traditional scotch egg, west country cheddar, today's homemade breads, piccalilli, chutneys & pickles

Baked Camembert £18

Baked camembert, hot honey, fresh figs, grapes, house dunking crackers, today's homemade breads, whipped butter (v)(ga)

STARTERS



Ashover Pork Croquette £11

Apple, wholegrain mustard, parma ham

Wild Mushrooms on Toast £10

Parmesan, roasted garlic, egg yolk (ga)(v)

Pan Seared Scallops £15

Pomegranate, spiced parsnip, coriander (ga)

Marinated Burrata Cheese £13

Fig jam, pear, brown butter vinaigrette (ga)(v)

Soup Of The Day £9

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

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

STARTERS

SEASONAL



Breast Of Guinea Fowl £22

Roasted breast of guinea fowl, boudin blanc, fondant potato, baby carrot, cavolo nero, wholegrain mustard jus **(ga)**

Suggested pairing

Beer: Reverend, Amber Ale

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

Wine by the bottle: Pinot Noir, Rapura, Marlborough, New Zealand

Venison Loin £32

Seared loin of venison, Jerusalem artichoke, beetroot, hasselback potatoes, venison "pie", juniper berry sauce

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

Loin Of Cod £21

Pan fried cod loin, spinach, saffron potatoes, curried mussels, samphire **(ga)**

Suggested pairing

Beer: Vaults Gold, Golden Ale

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

Wine by the bottle: Alvarinho, Casa Do Capitaio Mor, Portugal

Butternut Squash Risotto £18

Roasted Butternut squash & sage risotto, pancetta, sage & walnut pesto, charred baby leeks **(v)(ga)**

Suggested pairing

Beer: Vaults Haze, Hazy IPA

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

Wine by the bottle: Sancerre, Loire Valley, France

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

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

SEASONAL

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, stock gravy

Butcher's Sausage & Mash £17/£13

Butcher's sausages wrapped in bacon, mashed potato, seasonal vegetables, stock gravy

Pork Schnitzel £19

Breaded pork cutlet, blackberry jam, jaegar sauce, seasonal greens, choice of fries or mashed potato

Harissa Marinated Cauliflower Steak £17

Pomegranate, spiced cous cous, chickpea, tomato & coriander salad (v)(va)

BURGERS

All Burgers are served with fries, salad & coleslaw

Spirit Vaults Smash Burger £19

Two 3oz local beef patties, Swiss cheese, American mustard, maple bacon, pickles (ga)

Buttermilk Fried Chicken Burger £18

Fried chicken thigh, blue cheese mayonnaise, maple bacon, 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

Pickled Onion Rings £5

Chunky Chips £5

Fries £5

Sprouting Broccoli, Anchovies, Chilli & Garlic (ga) £6

Roasted Carrots, Rosemary & Honey (ga) £5

Seasonal Greens, Garlic Butter (ga) £5

Truffle & Parmesan Fries (ga) £6

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

CLASSICS