

## STARTERS

2 Courses £30

3 Courses £36



### Soup Of The Day

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

### Ashover Pork Croquette

Apple, wholegrain mustard, parma ham

### Wild Mushrooms On Toast

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

### Prawn Cocktail

Gem lettuce, Marie Rose sauce, avocado, homemade bread (ga)

## MAINS

All roasts are served with roast potatoes, Yorkshire pudding, cauliflower cheese, roasted carrots & parsnips, seasonal greens & stock gravy



### Sirloin Of Beef (served pink)

Pan Fried Pork Belly, sage & onion stuffing

Pan Roasted Chicken Breast, sage & onion stuffing

Vaults Platter, Sirloin of beef, Pan fried pork belly, chicken, sage & onion stuffing (£3 supplement)

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

Butternut Squash & Sage Risotto, sage & walnut pesto, charred baby leeks (v)(va)

Fish Of The Day, Ask your server for details

## DESSERTS



### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

### Honey Panna Cotta

Caramelised pineapple, coconut ice cream (ga)

### Rhubarb & Rosehip Trifle

Vanilla custard, orange, sherry soaked sponge

### Dessert Of The Day

Ask server for details

### Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)

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