

PUB NIBBLES

Homemade Breads £7

Whipped butter & oils (v)(va)

Sun Dried Tomato Houmous £8

Basil oil, homemade bread (ga)(v)(va)

Selection Of Olives £7

Feta cheese (ga)(v)(va)

Homemade Scotch Egg £9

Apple & fennel remoulade

SHARING BOARDS

Spring Ploughman's Board £26

Butcher's pork pie, traditional scotch egg, honey & mustard roast ham, fresh apple, west country cheddar, today's homemade breads, piccalilli, chutneys & pickles

Baked Camembert £18

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

STARTERS

Charred Asparagus £12

Spring onion & hazelnut pesto, wild garlic houmous, crispy quails egg, parmesan (ga)(v)

Smoked Mackerel £11

Almond ajo blanco, green grape, parsley, roasted beetroot

Pan Seared Scallops £15

Chorizo, Catalonian romesco, charred sweetcorn, spring onion, almonds (ga)

Chicken Liver Parfait £10

Crispy chicken skin, brown butter brioche, rhubarb & orange (ga)

Soup Of The Day £9

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

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

STARTERS

SEASONAL

Cornfed Chicken Breast £24

Pan roasted breast of chicken, spiced nduja dauphinoise potato, stuffed fried chicken wing, charred baby leeks, spring onion, chilli and garlic cream sauce **(ga)**

Suggested pairing

Beer: Vaults Haze, Hazy IPA

Wine by the glass: Viognier, Mont Rocher, France

Wine by the bottle: Albarino, El Camaron, Spain

Lamb Rump £26

Roasted rump of lamb, pine nut & wild garlic crust, crispy lamb breast, spinach, potato & herb gnocchi, English peas, lamb jus

Suggested pairing

Beer: Reverend, Amber Ale

Wine by the glass: Rioja, Monoso, Spain

Wine by the bottle: Rioja Reserva, Finca Manzanos, Spain

Pan Fried Hake £24

Pan fried fillet of hake, confit jersey royals, steamed clams, samphire, white wine lemon & caper butter sauce **(ga)**

Suggested pairing

Beer: Vaults Gold, Golden Ale

Wine by the glass: Pinot Grigio Blush, Mirabello, Italy

Wine by the bottle: Albarino, El Camaron, Spain

Goat's Cheese Tarte Tatin £22

Caramelised shallot, asparagus & goats cheese tarte tatin, dressed asparagus salad, spinach & wild garlic veloute **(v)**

Suggested pairing

Beer: Vaults Haze, Hazy IPA

Wine by the glass: Sauvignon Blanc, Land Of Plenty, New Zealand

Wine by the bottle: Sancerre, Domaine Doucet, 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

Chunky chips, house tartare sauce, mushy peas, lemon

Pie of the day £19

Truffled mashed potato, seasonal vegetables, crispy onions, stock gravy

Breaded Whitby Scampi £18/£14

Chunky chips, house tartare sauce, buttered garden peas, lemon, house salad

Chicken Caesar Schnitzel £19

Breaded chicken cutlet, caesar salad with anchovy, parmesan, bacon, croutons, soft boiled egg

Charred Broccoli Steak £17

Satay sauce, coconut rice, smoked peanuts, chilli & lime (v)(va)(ga)

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)

Japanese Fried Chicken Burger £18

Crispy fried chicken breast, Japanese slaw, kewpie mayo, sesame seeds (ga)

Buttermilk Fried Halloumi Burger £17

Avocado, gem lettuce, hot honey, spiced mayo (v)(ga)

STEAKS

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

8oz Bavette Steak (served pink) (ga) £24

10oz Sirloin (ga) £32

Blue Cheese Sauce/ Peppercorn Sauce/ Garlic Butter £4

SIDES

Pickled Onion Rings £5

Chunky Chips £5

Fries £5

House Salad (ga) £5

Seasonal Greens, Garlic Butter (ga) £5

Truffle & Parmesan Fries (ga) £6

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

CLASSICS