

## STARTERS

2 Courses £30

3 Courses £36

### Soup Of The Day

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

### Chicken Liver Parfait

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

### Smoked Mackerel

Almond ajo blanco, green grape, parsley, roasted beetroot (ga)

### Charred Asparagus

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

## MAINS

All roasts are served with roast potatoes, Yorkshire pudding, cheesy leek gratin, 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)

**Goat's Cheese Tarte Tatin**, caramelised shallot & asparagus, spinach & wild garlic velouté (v)(va)

**Fish Of The Day**, Ask your server for details

## DESSERTS

### Strawberry & Elderflower Cheesecake

Champagne sorbet

### Lemon Posset

Meringue, lemon curd, basil (ga)

### Warm Chocolate Brownie

Vanilla ice cream (va)(ga)

### Rhubarb & Stem Ginger Frangipane Tart

Rhubarb ripple ice cream & ginger custard

### Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)

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