

STARTERS

2 Courses £30

3 Courses £36

Soup Of The Day

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

Prawn Cocktail

Chilli & lime mayonnaise, mango, gem lettuce, brown bread, salted butter (ga)

Vaults Dark & Soy Pork Belly

Apple, ginger & honey glaze, pork crackling & sesame crumb

Whipped Feta Cheese

Heritage tomatoes, pesto, pinenuts, oregano, homemade foccacia (ga)

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)

Aubergine Schnitzel, Thai red curry sauce, coconut rice, pak choi, peanut & coriander (v)(va)

Fish Of The Day, Ask your server for details

DESSERTS

Dessert Of The Day

Ask your server for details

Strawberry & Elderflower Eton Mess

Meringue, whipped cream & mint (ga)

Double Chocolate Brownie

Salted Caramel ice cream (va)(ga)

Lemon Meringue Pie

Lemon curd ice cream

Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)

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