

PUB NIBBLES

Homemade Breads £8

Olive oil, balsamic, salted butter (v)(va)

Sun Dried Tomato Houmous £8

Homemade bread (ga)(v)(va)

Selection Of Olives £8

Feta cheese (ga)(v)(va)

Buttermilk Fried Halloumi £9

Hot honey, sesame seeds (v)(ga)

SHARING BOARDS

Summer Antipasti Sharer £28

Selection of salami, Parma ham & Sicilian mortadella, whipped feta with olive oil & black pepper, cheddar, brie, homemade breads, olives, sun dried tomatoes, olive oil & balsamic

Baked Camembert £18

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

STARTERS

Prawn Cocktail £12

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

Whipped Feta Cheese £11

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

Vaults Dark & Soy Pork Belly Skewer £11

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

Cured Salmon £13

Beetroot & gin cured salmon, smoked salmon mousse, dill crackers (ga)

Soup Of The Day £9

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

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

STARTERS

SEASONAL

Pan Fried Cod £25

Pan fried fillet of cod, roasted red pepper, prawn & saffron paella arancini, tenderstem broccoli, sundried tomato beurre blanc

Suggested pairing

Beer: *Vaults Haze, Hazy IPA*

Wine by the glass: *Viognier, Mont Rocher, France*

Wine by the bottle: *Sancerre Domaine, Doucet, France*

Pork Tenderloin & Belly £26

Baharat spiced pork tenderloin & pork belly, cumin roast potatoes, smoked ajo blanco sauce, baby carrot, pomegranate jus (ga)

Suggested pairing

Beer: *Reverend, Amber Ale*

Wine by the glass: *Merlot, Casa Defra, Italy*

Wine by the bottle: *Primitivo di Manduria Linea Stilio, Puglia, Italy*

Cornfed Chicken Breast £27

Pan roasted breast of chicken, sweetcorn velouté, pommes dauphine, chorizo, stuffed fried chicken wing, charred spring onion, coriander (ga)

Suggested pairing

Beer: *Vaults Gold, Golden Ale*

Wine by the glass: *Chardonnay, One Chain, Googly, Australia*

Wine by the bottle: *Albarino, El Camaron, Spain*

Aubergine Schnitzel £22

Crispy marinated aubergine, Thai red curry sauce, coconut rice, pak choi, roasted peanut & coriander crumb (v)(va)

Suggested pairing

Beer: *Vaults Haze, Hazy IPA*

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

Wine by the bottle: *Pinot Noir, Catalina Sounds, Marlborough, New Zealand*

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

Market Fish & Chips (Ask for today's fish) £19/£15

Chunky chips, house tartare sauce, mushy peas, lemon

Pie of the day £20

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

Breaded Whitby Scampi £19/£15

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

Ham, Egg & Chips £17/£13

Honey & mustard roast ham, chunky chips, free range fried eggs, buttered garden peas (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 £19

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

Spiced Spinach & Edamame Burger £17

Spiced vegetable patty, whipped feta, red onion marmalade, gem lettuce (v)(va)(ga)

STEAKS

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

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

10oz Sirloin (ga) £32

Blue Cheese Sauce/ Peppercorn Sauce £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