

PUB NIBBLES

Homemade Breads £8

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

Roasted Squash Houmous £8

Homemade bread, pumpkin seeds (ga)(v)(va)

Selection Of Olives £8

Feta cheese (ga)(v)(va)

Buttermilk Fried Halloumi £9

Truffle honey, aioli (v)(ga)

SHARING BOARDS

Autumn Grazing Board £28

Black Bomber Cheddar, Colston Basset Stilton, grapes, salami, parma ham, bresaola, fresh figs, roasted squash houmous, breads, caramelised onion marmalade, butter & oils (ga)

Baked Camembert £18

Baked camembert, truffle honey, celery, fresh figs, house dunking crackers, today’s homemade breads, caramelised onion marmalade, whipped butter (v)(ga)

STARTERS

Haggis Croquettes £10

Celeriac, apple & mustard remoulade, whiskey gel

Pan Fried Pigeon Breast £12

Homemade black pudding, stilton, mushroom & pear

Chèvre Goats Cheese Mousse £10

Salt baked beetroot, pickled walnuts, croûtes, truffle honey (v)(ga)

Blowtorched Fillet Of Mackerel £12

Mackerel rillettes, blinis, horseradish crème fraîche, pickled grapes (ga)

Soup Of The Day £9

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

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

STARTERS

SEASONAL



Monkfish Tail £25

Curried monkfish, spiced mussels, coriander sauce, coconut rice, charred pak choi, Bombay crumb, curry oil (ga)

Suggested pairing

Beer: Vaults Haze, Hazy Pale Ale

Wine by the glass: Picpoul De Pinet, L’Ormarine, France

Wine by the bottle: Alvarinho, Cloud Watcher, Portugal

Breast Of Guinea Fowl £22

Roasted guinea fowl, pomme anna potato, parsnip, crispy kale, pancetta, mushroom & guinea fowl “pasty” jus

Suggested pairing

Beer: Reverend, Amber Ale

Wine by the glass: Merlot, La Casita, Chile

Wine by the bottle: Primitivo, Convivale, Italy

Duck Breast £26

Pan fried duck breast, duck leg croquette, confit fig, braised fennel, fondant potato, honey roasted carrot, blackberry jus (ga)

Suggested pairing

Beer: Vaults Dark, Dark Ale

Wine by the glass: Malbec, Rare Vineyards, France

Wine by the bottle: Valpolicella Ripasso, Capitel Della Crosara, Italy

Salt Baked Celeriac £21

Salt baked celeriac steak, truffle & parmesan sauce, wild mushrooms, charred leeks, salsa verde (v)

Suggested pairing

Beer: Vaults Gold, Golden Ale

Wine by the glass: Touriga Nacional, Fat Rooster, Portugal

Wine by the bottle: Pinot Noir, Cloud Factory, 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

Wheat Beer Battered Haddock £19/£15
Chunky chips, house tartare sauce, mushy peas, lemon

Pie Of The day £20
Truffled mashed potato, seasonal vegetables, crispy onions, stock gravy

Fish Pie £22
Today's selection of fresh fish, herbed béchamel, mashed potato topped with parmesan crumb, served with buttered kale & tenderstem broccoli

Glazed Pork Chop £19
Black pudding mashed potato, braised leeks, cider apple sauce

Butternut Squash Risotto £20
Butternut squash, sage & parmesan risotto, roasted squash, tenderstem, sage & walnut pesto (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)

Buttermilk Fried Chicken Burger £20
Crispy fried chicken breast, peanut butter, stilton, chilli jam (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	House Salad (ga) £5
Chunky Chips £5	Seasonal Greens, Garlic Butter (ga) £5
Fries £5	Truffle & Parmesan Fries (ga) £6

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

CLASSICS