

STARTERS

2 Courses £30

3 Courses £36



Soup Of The Day

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

Haggis Croquettes

Celeriac, apple & mustard remoulade, whiskey gel

Chèvre Goats Cheese Mousse

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

Blowtorched Fillet Of Mackerel

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

MAINS

All roasts are served with roast potatoes, Yorkshire pudding, cauliflower cheese, 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)

Butternut Risotto, Roasted squash, parmesan, tenderstem, sage & walnut pesto (v)(va)(ga)

Fish Of The Day, Ask your server for details

DESSERTS

Dessert Of The Day

Ask your server for details

Blackberry Mille Feuille

Earl grey mascarpone, sablé biscuit, blackcurrant sorbet

Spiced Pear & Maple Pecan Pie

Vanilla ice cream

Chocolate & Hazelnut Delice

Hazelnut cremeaux, salted caramel ice cream (ga)

Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)



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