

PUB NIBBLES

Homemade Breads £8
Whipped butter & oils (va)(v)

Selection of Olives £8
Feta cheese (ga)(v)(va)

Sage & Walnut Houmous £8
Crispy sage, homemade breads (ga)(v)(va)

Pigs in Blankets £9
Honey & mustard glaze, cranberry & chilli jam

SHARING BOARDS

Festive Sharing Board £28
Honey & mustard glazed pigs in blankets, festive scotch egg, honey roast ham, deep fried breaded brie wedges, cranberry & chilli jam, brussel sprout slaw, homemade breads

Baked Camembert £18
Baked camembert, cranberry & chilli jam, grapes, celery, house dunking crackers, whipped butter, today's homemade breads (v)(ga)

STARTERS

Parsnip & Truffle Velouté £9
Homemade bread, whipped butter, parsnip crisps (ga)(v)(va)

Twice Baked Colston Basset Soufflé £11
Walnut, pear, honey vinaigrette (v)

Lemon & Dill Salmon Gravadlax £12
Compressed cucumber, crème fraîche, brown butter croutons (ga)

Pressed Ham Hock Terrine £11
Apple & celeriac remoulade, piccalilli, toasted bread (ga)

Festive Scotch Egg £9
Cranberry & chilli jam

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

STARTERS



SEASONAL

Turkey Paupiette £24

Pigs in blankets, sage & onion stuffing, sautéed brussel sprouts with pancetta & chestnuts, duck fat roast potatoes, chantenay carrots, turkey gravy

Suggested pairing

Beer: Vaults Gold, Golden Ale

Wine by the glass: Merlot, La Casita, Chile

Wine by the bottle: Pinot Noir, Cloud Factory, New Zealand

Pan Fried Salmon £23

Fillet of salmon, smoked mussels, dill potato cake, tenderstem broccoli, saffron beurre blanc (ga)

Suggested pairing

Beer: Morgan Brewmasters Lager, Pilsner

Wine by the glass: Picpoul de Pinet, L'Ormarine, France

Wine by the bottle: Alvarinho, Cloud Watcher, Portugal

Roasted Duck Breast £27

Pan roasted breast of duck, savoy cabbage, smoked bacon, parsnip, pomme anna potato, red currant jus, parsnip crisps (ga)

Suggested pairing

Beer: Reverend, Amber Ale

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

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

Jerusalem Artichoke Risotto £20

Jerusalem artichoke & leek risotto, hazelnut & parsley pesto, charred baby leeks, goats cheese croquettes (va)(v)(ga)

Suggested pairing

Beer: Vaults Haze, Hazy Pale Ale

Wine by the glass: Chardonnay, Soldier's Block, Australia

Wine by the bottle: Sancerre, Domaine Roblin 'Terres Blanches', France

Our drinks selection rotates often, ask your server for today's selection or scan the QR code

SEASONAL



PUB CLASSICS

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

Steak & Stilton Pie £20
Truffled mashed potato, seasonal vegetables, crispy onions, stock gravy

Festive Sausage & Mash £18/14
Butchers sausages wrapped in streaky bacon, mashed potato, seasonal vegetables, stock gravy (ga)

Honey & Mustard Roasted Ham £17/£13
Thick cut ham, free range poached eggs, english peas, chunky chips (ga)

Stuffed Portobello Mushrooms £20
Goats cheese, walnut & beetroot stuffing, wilted spinach, smoked cheese velouté (v)

BURGERS

All Burgers are served with fries, salad & brussel sprout coleslaw

Spirit Vaults Smash Burger £19
Two 3oz local beef patties, Swiss cheese, American mustard, maple bacon, pickles (ga)

Hot Fried Chicken Burger £19
Korean fried chicken thigh, gochujang mayo, hot honey, gem lettuce (ga)

Spiced Spinach & Edamame Burger £17
Spiced vegetable patty, toasted goats cheese, shallot & thyme jam, gem lettuce (v)(va)(ga)

STEAKS

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

8oz Bavette Steak (served pink) (ga) £24
10oz Sirloin (ga) £32

Blue Cheese Sauce/ Peppercorn Sauce £4

SIDES

House Salad (ga) £5
Truffle & Parmesan Fries (ga) £6
Pickled Onion Rings £5
Seasonal Greens (ga) £5
Chips/Fries (ga) £5

CLASSICS

