

# THE VAULTS

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## STARTERS

Beef Tomatoes (V)

*Stuffed with Mushroom Duxelle, Lemon and Thyme Dressing*

Devilled Ham Hock Terrine

*With Celeriac Remoulade*

Smoked Haddock Rarebit

*With Homemade Pickle*

Salmon and Potato Cake

*With Poached Egg, Wilted Spinach and Mustard Dressing*

Sweet Potato and Bacon Salad

*With Tomato and Chive Dressing*

Tomato and Basil Soup (V)

*With Herb Dumplings*

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## MAINS

Braised Blade of Beef

*With Buttered Cabbage, Spring Vegetables and Creamy Thyme Mash*

Chicken Jambonette

*With Roasted Vine Tomatoes, Chorizo, Mange Tout and Crushed New Potatoes*

Pan Fried Lemon Sole

*With Mushy Peas, Caper Butter and Chips*

Herb Crêpes (V)

*With Butternut Squash and Pumpkin Seed Salsa*

Seared Sea Bass

*With Spring Onion and Asparagus Pearl Barley Risotto*

Duo of Lamb

*With Ratatouille Vegetables, Duchess Potato and Rosemary Cream*

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£17.50 Two Course    £22.50 Three Course

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Dishes may contain traces of nuts. Please bring any special dietary requirements or allergies to our attention. (V) Vegetarian. Prices include 15% VAT. A 10% discretionary service charge will be added to your bill. If you have not received a good service please let us know so we can rectify the problem. As management we would like to assure you that all tips go to the staff on the night of service and that we do not take any part of them.

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## DESSERTS

Chocolate Fondant

*With Vanilla Ice Cream*

Baked Apple

*With Cinnamon, Lavender Ice Cream*

Churros

*With Dipping Sauce*

Bread and Berry Pudding

*With Basil Syrup*

Afternoon Tea

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## CHEESE PLATE

We generally use Farm house Cheeses from the United Kingdom.

Supplement

£4.00

We have nothing against the French, we just have a wealth of cheese makers of our own.

*Including Gubben, Celtic Promise, Waterloo, Cashel Blue, Golden Cross, Wigmore and Barkham Blue.*

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## DESSERT WINES

Botrytised Semillon, Glenguin. Hunter Valley, Australia.

*Seville orange marmalade, honey and apricot with a wave of fresh, zingy lemon.*

Glass 70ml £5.00, Bottle £24.95

Tinto Dulce, Val de Reyes, Farina NV. Toro, Spain.

*A smooth, mellow sweet red with delicious, ripe spicy red and black fruits galore.*

Glass 70ml £6.00, Bottle £29.95

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