

THE VAULTS

STARTERS

Chả Giò (Vietnamese Spring Rolls)
With Dipping Sauce, Sweet and Crunchy Chinese Leaves

Deep Fried Camembert (V)
With Sticky Apricot Sauce

Moules Marinere Gratin
With a Fennel Gremolata

Mezze Plate (V)
*Creamed Goats Cheese, Aubergine Caviar,
Lentil and Roast Tomato Salad*

Sardines on Croûte
With a Tomato and Thyme Dressing

Chefs Homemade Soup of the Moment (V)

MAINS

Seared British Beef Onglet (Please note this can only
be served rare)
*With a Mushroom, Tarragon and Red Onion Ragu
with Potato Chips*

Beetroot Fritters (V)
With Carrot, Feta, Spinach, Orange and Pumpkin Seed Salad

Pan Fried Gravavlax
*With Warmed Pickled Vegetables, Honey and Spring
Onion Vinaigrette*

Cannon of English Lamb
With Polenta Cake, Italian Vegetables and Basil Jus

Confit of Lincolnshire Pork Belly
*With Black Pudding Mousse, Carrot Bubble and
Squeak, Apple Jus*

Roast Sea Bass
With Warm Piperade and Mango and Yoghurt Sauce

SIDES

Traditional Fries £3.00

Mixed Salad £3.00

Peas, Beans and Shallots £3.50

Artichoke and Rocket Salad £3.50

Mashed Potato £3.50

DESSERTS

Dark Chocolate Marquise (55% Cocoa)
With Grasshopper Ice Cream

Apple, Ginger and Rhubarb Crumble
With Baileys Ice Cream

Almond and Raspberry Swiss Roll
With Crème Anglais

Chocolate Cappuccino
With Coffee Cream

Vanilla Panacotta
With Macerated Berries and Short Bread

CHEESE PLATE

We generally use Farm house Cheeses from the
United Kingdom. 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.

Please enquire about our Port selection
and Dessert Wines.

Supplement £4.00

£17.50 Two Course £22.50 Three Course

Dry Aged Beef, our butcher Aubrey Allen picks top quality beef from
Scotland and the West Country and ages it for a minimum of 28 days
allowing it to become tender and much more flavoursome.

Coln Valley Salmon comes from Scotland and is smoked in The Cotswolds
in a traditional small smokery.

We cook and make everything ourselves and only buy in raw ingredients.

Dishes may contain traces of nuts. Please bring any special dietary
requirements or allergies to our attention.

Prices include 17.5% VAT. A discretionary 12.5% service charge will
be added to your bill.

V - Vegetarian