

THE VAULTS

STARTERS

Chicken Liver Pâté with Caramelised Red Onion and Cornbread Toast

Moules Marinier Gratin with a Fennel Gremolata

Chefs Homemade Soup of the Moment (V)

MAINS

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

Pan Fried Gravavlax with Warmed Pickled Veg, Honey and Spring Onion Vinaigrette

Confit of Pork Belly with Black Pudding Mousse, Carrot Bubble and Squeak, Apple Jus

DESSERTS

Vanilla Panacotta with Macerated Berries and Short Bread

Apple, Ginger and Rhubarb Crumble with Baileys Ice Cream

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

£20 Two Course

£25 Three Course

Prices include VAT at the standard rate. 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. (V) - Vegetarian

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