

THE VAULTS

STARTERS

Ham Hock and Garlic Terrine, Picked Vegetables and Cider Jelly	£5.50	Seared Scottish Scallops with Black Pudding & Pea Puree	£10.75
Homemade Goats Cheese & Roasted Red Pepper Salad V	£5.50	Salmon Ceviche served with Caper & Dill Yoghurt, Brown Bread Crisps	£5.75
Slow Roasted Plum Tomato Aubergine En Croute with Basil & Parmesan Cream V	£5.50	Soup of the Moment V	£4.75
Basket of Bread (From Maison Mayci Bakery) With Balsamic and Olive Oil. <i>Ideal for Sharing</i>	£2.50	Vaults Olives Marinated with Chilli, Orange and Dill V	£3.50

MAINS

Peppered Pork Belly with Celeriac & Potato Rosti with Red Wine Jus	£14.95
Chicken Kiev "The Real Thing" with Peas a la Francaise	£14.95
Mixed Beans with many Spices & Fenugreek with Wild Rice V	£12.75
Vaults Paella <i>A great twist on a classic</i>	£14.75
Pan Fried King Prawns in Herb & Garlic Butter <i>3-5 of the Best Prawns at Market</i>	£21.00
Wild Mushroom and Truffle Ravioli with Pumpkin Veloute and Parmesan Croute V	£18.50

THE VAULTS STEAKS

Chateaubriand 16oz <i>For 2 people. Price per person: £19.75</i>	£39.50
Fillet 6oz	£24.50
Rib Eye 12oz	£27.50
Rump 12oz	£21.50
<i>All Steaks 21 Day Dry Aged Beef with a choice of Peppercorn, Bernaise or Café de Paris</i>	

SIDES

Mixed Green Salad	£3.50	Chive Mash	£3.50
Triple Cooked Hand Cut Chips	£4.50	Roast Mediterranean Veg	£3.50

DESSERTS

Chocolate Fondant with Grass Hopper Ice Cream*	£6.50
Pineapple Tart Tatin, Served with Rum & Raisin Ice Cream*	£6.50
<i>*Please note these two dishes above take 45 minutes to prepare, so please order at the beginning of your meal</i>	
Sticky Toffee Pudding and Clotted Cream Ice Cream	£5.25
Bread & Butter Pudding with Orange Crème Anglaise	£5.25
Lemon Cheese Cake with Raspberry Sorbet	£5.50

CHEESE PLATE

We generally use Farmhouse 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. £6.50

Please enquire about our Port selection and Dessert Wines.

SERVICE IS NOT INCLUDED*

THE £5 VOUCHER IS NOT IN CONJUNCTION WITH ANY OTHER OFFER & ONLY APPLIES TO 3 COURSES

Dry Aged Beef – our butchers Aubrey Allen and Midland Foods pick top quality beef from Scotland and the West Country and age it for a minimum of 21 days.

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

We endeavour to source our ingredients locally and from the UK where possible.

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

Prices include 20% VAT.

*A discretionary 12.5% service charge will be added to your bill on parties of 8 or more.

V - Vegetarian. If you are Vegetarian please speak to your waiter about any specials we have to offer.