

# THE VAULTS

## TABLE D'HOTE

### STARTERS

Crab and Salmon Fishcakes with Homemade Tartar Sauce  
 Blue Cheese Soufflé with Pear and Walnut Salad v  
 Soup of the Moment v  
 Roulade of Ham Hock Terrine with Pickled Vegetables,  
 Apple and Fig Chutney Served with Baby Brioche

### MAINS

Pan Roasted Cod with Courgette Ribbons, Chorizo,  
 Red Onion and Tomatoes with a Saffron and Mussel Sauce  
 Wild Mushroom Wellington with Roasted Garlic Potatoes  
 and Tarragon Cream Sauce v  
 Pressed Pork Belly with Bringal Pickle and Lime and  
 Cucumber Yogurt Topped with Coriander Pork Crackling

### DESSERTS

Caramelised Oranges with Honeyed Ricotta and Shortbread  
 Chocolate and Pecan Tart served with Maple Syrup and  
 Praline Ice Cream  
 Trio of Crème Brulee  
*Vanilla, Baileys, Amaretto and Stem Ginger Biscuit*  
 Chocolate and Tonka Bean Flavoured Trifle

### 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.

Please enquire about our Port selection and Dessert Wines.

Supplement £4.00

## VAULTS SPECIALS

### STARTERS

Seared Scottish Scallops with Black Pudding & Pea Puree £8.00  
 Tuna Carpaccio with Lemon, Chilli & Thyme Sorbet £4.00

### MAINS

#### THE VAULTS STEAKS

£45.00  
 Chateaubriand 22oz £14.00  
 Fillet 6oz £17.00  
 Rib Eye 12oz £11.00  
 Rump 12oz

All Steaks 21 Day Dry Aged Beef With a choice of Peppercorn, Bernaise or Café de Paris £10.00

Pan Fried King Prawns in Herb & Garlic Butter  
*3-5 of the Best Prawns at Market*

£5.00  
 Wild Mushroom and truffle Ravioli with pumpkin Veloute and Parmesan Croute v

### SIDES

£3.50  
 Mixed green Salad £3.50  
 Hand Cut Chips £3.50  
 Chive Mash £3.50  
 Roast Mediterranean Veg

### DESSERTS

£2.50  
 Chocolate Fondant with Grass Hopper Ice Cream  
 £2.50  
 Rhubarb & Champagne Trifle

### TABLE D'HOTE PRICING

FRIDAY & SATURDAY £22.50 for Two Courses £25 for Three Courses

TUESDAY, WEDNESDAY & THURSDAY £19.00 for Two Courses £20.00 for Three Courses

SERVICE IS NOT INCLUDED\* THE MIDWEEK OFFER IS NOT IN CONJUNCTION WITH ANY OTHER OFFER, SPECIALS OR SUPPLEMENTED MENU

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.