

THE VAULTS

STARTERS

Seared Wood Pigeon Breast with Vanilla Risotto and Parmesan Crisp

Roasted Red Pepper Soup with Seared Scallop and Sage Oil

Twice Baked Blue Cheese Soufflé with Potato Twirls (V)

Salmon and Leek Terrine with Brown Bread Ice Cream

MAINS

Caramelised Pork Belly with White Pudding, Pea and Sage Mash and Vanilla Cream

Wild Sea Bass with Clam and Mussel Butter, Sun Dried Tomato and Green Bean Linguine

Seared Duck Breast with Peanut Crushed Potatoes, Chilli and Coriander Sauce

Smoked Mozzarella and Tomato Risotto with Basil Crisps (V)

DESSERTS

White Chocolate Profiteroles with Strawberry and Pepper Syrup

Chocolate Cointreau Mousse with Brandy Snaps

Mango and Honey Pancakes with Chantilly Cream

Plum Crumble Tart with Almond Frangipane

£27.50 Per Person Three Courses

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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