

# THE VAULTS

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## STARTERS

Spring Onion Pancakes  
*With a White Bean and Horseradish Pâté*

Crab and Spiced Potato Croquettes  
*With Tomato Ragout*

Sliced Honey Glazed Barbary Duck  
*With Papaya Salsa, Garlic and Chilli Flaked Noodles*

Pan Fried Chicken Livers  
*With Caramelized Red Onions and Watercress Sauce*

Feta and Black Olive Frittata  
*With Minted Cucumber Ribbons*

Chefs Soup of the Day (V)

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## MAINS

Oven Baked Salmon  
*With Green Lipped Mussels, Gingered Lentils and Dill Crème Fraiche*

Pan Fried Sea Bass  
*With Blanched Leeks, Green Beans, Red Onion and Parma Ham*

Chefs Own Potato Dumplings (V)  
*On a bed of Spinach, Parmesan and Pinenuts*

Confit of Lincolnshire Pork Belly  
*With Black Pudding Mousse, Carrot Jam and Chunky Ratatouille*

Seared Sesame Coated British Beef Onglet (please note this should only be served rare)  
*With Chinese Vegetables and Sweet Teriyaki Sauce*

Lightly Seared Cannon of English Lamb  
*With Breaded Sweet Breads, Fondant Potato and Cabbage Parcel*

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## SIDES

Traditional Fries	£3.00	Artichoke and Rocket Salad	£3.50
Peas, Beans and Shallots	£3.50	Mashed Potato	£3.50
Mixed Salad	£3.00		

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## DESSERTS

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

Apple, Ginger and Rhubarb Crumble  
*With Baileys Ice Cream*

Coconut and Lemongrass Panacotta  
*With Mango Salsa and Hazelnut Biscuits*

Orange and Champagne Syllabub  
*(Great with a glass of Muscat)*

Pineapple and Passion Fruit Pavlova

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## 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

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£17.50 Two Course    £22.50 Three Course

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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