

THE VAULTS

STARTERS

Mussel, Fennel and Saffron Broth
With a Pernod Froth

Chicken Liver and Smoked Chicken Rilette
With a White Onion Puree

Breaded Tofu (V)
With Crispy Noodles and Oriental Salad

Classic Home Smoked Salmon
With a Ryvita Biscuit

Peppered Beef Onglet Steak
*With Beetroot, Sun Dried Tomato Frisse
and Parsnip Crisps*

Soup of the Day (V)

MAINS

Seared Red Mullet
With a Courgette and Bacon Chutney, Mousseline Potato

Spiced Goats Cheese (V)
With Grilled Vegetables and Figs with Bloody Mary Sauce

Roast Baby Chicken
*With Smoked Leeks, Potato and Rocket with
a Sweet Pepper Sauce*

Sugar Seared Tuna Steak
With Pickled Slaw Vegetables and Wasabi Mayonnaise

3oz Cannon of Lamb
*With Breaded Sweet Breads, Fondant Potato and
Cabbage Parcel*

Pan Fried Barbary Duck Breast
With Lentils and Pear Barley, Peas and Sweet Cherries

SIDES

Traditional Fries £3.00

Peas, Beans and Shallots £3.50

Artichoke and Rocket Salad £3.50

Mashed Potato £3.50

DESSERTS

Dark Chocolate and Cherry Cheesecake
With a Chocolate Chip Base

Strawberry and Kiwi Jelly
With Raspberry Ripple Ice Cream

Baked Ginger Pudding
With Apple Compote and Yoghurt Ice Cream

Passion Fruit and Lemongrass Crème Brûlée
With a Rosemary Crust and Biscotti Biscuit

Blueberry and Lemon Fool

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

£17.50 Two Course £22.50 Three Course

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