

- AUGUST SET MENU -

THE VAULTS

STARTERS

Crab and Spiced Potato Croquettes with Tomato Ragout

Feta and Black Olive Frittata with Minted Cucumber Ribbons

Chefs Soup of the Day (V)

MAINS

Oven Baked Salmon with Green Lipped Mussels, Gingered Lentils, Dill Crème Fraiche

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

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

DESSERTS

Dark Chocolate Marquise (55% Cocoa) with Grasshopper Ice Cream

Orange and Champagne Syllabub (great with a glass of Muscat)

Pineapple and Passion Fruit Pavlova

£20 Two Course

£25 Three Course

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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