

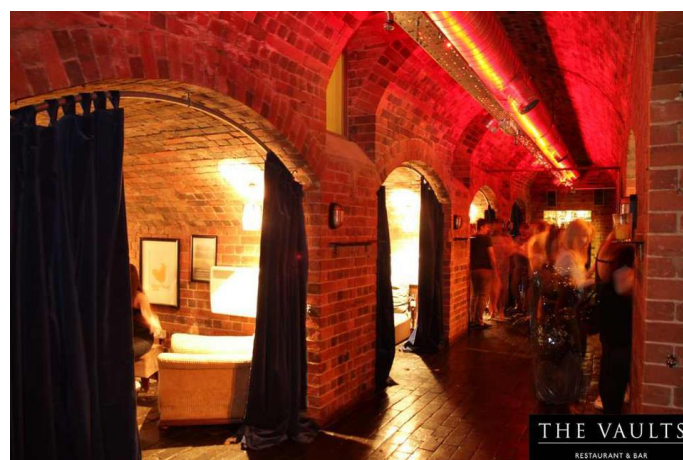
THE VAULTS



Occupying the vaulted underpinnings of an imposing Victorian building, this spacious subterranean escape is steeped in history & infused with metropolitan vibes. It's where art & photography blend with signature exposed brick work, bespoke furniture & a dusky colour palette flooded with natural light.

For the Ultimate in VIP treatment, make a booking for one of our classically decorated private booths. Perfect for intimate gatherings, romantic liaisons and special celebrations, our private booths are exclusively for your use, close the velvet drapes on your personal drinks den or leave wide open for the world to see.

Ready with your selection of drinks for a no fuss welcome to your private retreat, all you need to do is adjust the lights, relax and enjoy. The Vaults Bar has a suave yet welcoming atmosphere, so get comfortable in an armchair and sip premier champagnes, bottled beers or carefully crafted cocktails.



THE VAULTS

BOOTH PACKAGES



Hire only - £80



Spirit Package - Any House Spirit inc. Smirnoff Black, Bulliet Bourbon, Tanqueray, Bacardi, Courvoisier or J&B all 70cl, 3 jugs of mixers and exclusive use of the booth - £180

Champagne Package - Two bottles of Mumm (75cl each) and exclusive use of the booth - £180

Silver Package - iSpirit Vodka (70cl) with 3 mixers, and a bottle of Prosecco (75cl), including exclusive use of the booth - £210

Gold Package - Any House Spirit inc. Smirnoff Black, Bulliet Bourbon, Tanqueray, Bacardi, Courvoisier or J&B all 70cl, 3 mixers of your choice, with a bottle of house champagne either Mumm or Perrier Jouet both 75cl, including exclusive use of the booth - £230

Ruby Package - Grey Goose or Belvedere both 70cl, with 3 mixers of your choice, plus a bottle of Laurent Perrier Rosè, including exclusive use of the booth - £310

Platinum Package - Any two bottles of House Spirit inc. Smirnoff Black, Bulliet Bourbon, Tanqueray, Bacardi, Courvoisier or J&B all 70cl, 3 jugs of mixers, with a magnum of Prosecco (150cl), including exclusive use of the booth - £330

Sapphire Package - Grey Goose or Belvedere both 70cl, with 3 jugs of mixers, with a bottle of Dom Perignon 2003 (75cl), including exclusive use of the booth - £400

Diamond Package - Belvedere Magnum (150cl), with Laurent Perrier Rosè Magnum, including exclusive use of the booth - £580



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TAPAS MENU

Olympia Olive Mix	£3.50
Green Queen Olives	£3.50
Vinci Olive Mix	£3.50
Maison Mayci Bread with Balsamic Glaze & Olive Oil	£2.95
Vegetable Spring Roll	£4.50
Mini Chip Shop Cod with Mushy Pas and Sweet Mint Sauce	£5.50
Shrimp Spring Roll with Homemade Chilli Sauce	£5.50
Homemade Samosa with Yoghurt Dip	£4.50
Spicy Chicken Wings Slow Cooked with Sweet & Spicy Dip	£4.95
Mushroom & Herb Ragout with Deep Fried Egg	£5.50
Beef Carpaccio, Capers and Rocket Dressing	£7.50
Slow Cooked Pork Belly with Sage, Prunes & Caramelised Red Onions	£5.50
French Fries with Aioli	£3.50
Grilled Goats Cheese with Aubergine, Peppers & Pesto	£5.50
Seared Tuna Loin with Rocket & Roast Garlic Dressing	£6.50
Smoked Salmon with Aubergine Provencale & Dill Crème Fraiche	£6.50

DESSERTS

Crème Brule (Passion Fruit)	£4.95
Dark Chocolate Fondant	£6.50
Cheeses (Farmhouse collection)	£3.00
White Chocolate Cheesecake	£4.95
Lemon Mousse	£4.95

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3 COURSE MEAL MENU

STARTERS

Soup of the Moment

Salmon and Prawn Fishcake Served with a Béarnaise Sauce, Lemon Syrup and a Deep Fried Poached Egg

Pan-fried Chicken Wings Chorizo and a White Bean Cassoulet

Trio of Deep-fried Farm House Cheese served with Red Onion Chilli Jam, Roasted Cherry Tomatoes and a Sweet Herb Vinaigrette

MAINS

Chicken Stuffed with Truffled Mushrooms and Tarragon Served with Creamed Cabbage and Onions, Pickled Red Onions and Chateau Potatoes

Shallot and Spring Onion Tart Tatin Served with Goats Cheese and Rocket Salad

Vaults Paella with Red Snapper Prawns, Mussels, Chorizo, Salmon, Squid served with a Saffron Risotto with Sauce Jauqline

Rolled Pork Belly Served with Black Pudding, Sweet Potato Mash, Caramelized Apples, Cider Jus

Slow Braised Beef Shin Served with Dauphinoise Potatoes, Confit Shallots and Buttered Green Beans

DESSERTS

Chocolate Cointreau Mousse Served with Grasshopper Ice-cream and White Chocolate Sauce

Rhubarb, Apple and Gooseberry Hazelnut Crumble Served with Cream Anglaise

Spiced Cherry Pie Served with Crème Anglaise and Vanilla Filo Crisps

Cheese Boards

2 Course £22.50

3 Course £25

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VIP PLATTER

Spicy Chicken Wings

Samosa with Minted Yogurt

Pork Belly Skewers with Caramelised Red Onions

Mini Chip Shop Cod with Minted Vinegar

Salmon Skewers with Coriander and Lime

Filo Cup Filled with Caramelised Red Onion and Goat Cheese

Smoked Salmon Blini with Aubergine Provençale and Dill Creme Fraiche

**A PLATTER IS £50 WITH A CHOICE OF
4 OPTIONS PER PLATTER**

**IF YOU HAVE ANY SPECIAL
REQUESTS PLEASE ASK**

THE VAULTS

TERM AND CONDITIONS

- Payment is required in full upon booking your booth to secure the reservation
- Booth hire is waitress service only and subject to a 12.5% service charge
- Your waitress will provide you with one bill per booth only. Each guest can pay towards the total bill but no individual bills will be given
- We will need a guest list at least 7 days prior to your party to ensure and guarantee entry. Please note any names not listed cannot be guaranteed entry
- Only bottles of spirits and champagne can be ordered in the booth areas. No orders for singles spirit drinks and cocktails can be taken.
- All spirits come with 3 complimentary mixers of your choice
- Having a booth does not guarantee entry; all guests have to comply by the dress code
- The Management and venue accept no responsibility for refused admission on the grounds of unsuitable attire or behaviour, or to guests who are/appear to be inebriated
- Dress Code is smart/casual, no trainers or pumps, no hats, no sports wear
- Please respect our venue and our staff, don't do anything here you wouldn't at home
- We discourage large same-sex parties, and do not allow hen/stag/fancy dress attire unless agreed upon with the management
- When you arrive, please give your name to the host at the door who will direct you downstairs. You will then be greeted by one of our hostesses who will assist you to your booth
- The number of guests is limited to 20
- We ask that your guests arrive by 11pm unless otherwise arranged with the Management. If you fail to arrive by midnight, we will have to let your booth go
- Please respect our responsible drinking policies. E.g. no free pouring spirits into mouths
- Cancellation: In the unlikely event that you need to cancel a confirmed booking, we will try to arrange another date for your event but you may be required to pay The Vaults cancellation fee as follows:
 - More than 6 weeks prior - Nil
 - Less than 6 weeks but more than 3 weeks prior - 25%
 - Less than 2 weeks prior - 80%
 - Less than 1 week prior - 100%
- By booking a booth you are accepting our terms and conditions

Name _____

Signature _____

Date _____