

THE VAULTS

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 Jauquine

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
