



FUNCTIONS & BUFFETS

ROOMS

SMALL BAR

Seats up to 25 for a meal & up to 30 for buffets. No room hire charges for groups of 20 or more.

MAIN BAR

Seats up to 50 for a meal or buffet. No room hire charges for groups of 40 or more.

DINING ROOM

Seats up to 80 for a sit down meal and up to 100 for buffets & nibbles. Fully-stocked private bar. Room hire £150.

You can also hire the whole pub for your event, suitable for up to 200 guests.

Please ask for a tour.

Our regular hours do not include Monday, Tuesday or Wednesday. If you wish to book the Vaults on any of these days, there is a £150 hire charge for a 3 hour hire.

FOOD

Here are some of our most popular menus for functions. All our menus have options for vegetarian, vegan, or gluten free guests. Please let us know if you would like us to cater for any additional dietary and allergy requirements.

Cold Sandwiches

Honey Roast Ham & Wholegrain Mustard Mayo (gfa)

Mature Cheddar, Tomato & Pickle (v) (gfa)

Tuna & Cucumber (gfa)

Hummus & Roast Mediterranean Vegetable (ve) (gfa)

Homemade Sausage Rolls (vea)

Skin On Fries (vea) (gfa)

£14.95 per person

Add Homemade Cakes (v) (vea) (gfa) & Chocolate Truffles (v) (gf)

£4.95 per person

Hot Sandwiches

Served Individually with Skin On Fries. Choose one or two options:

Smoked Bacon (gfa)

Locally Sourced Sausage

Grilled Halloumi & Vaults Sweet Chilli Sauce (v) (gfa)

Cajun Cauliflower (ve) (gfa)

£9.95 per person

Pie & Peas

Served with Skin On Chips, Vaults Mushy Peas & Mint Sauce

Locally Sourced Award-Winning Pork Pies
Homemade Vegan Sausage Rolls (ve)

£7.95 per person

Indian Nibbles

Vegetable Samosas (vea)
Our Own Bhajis (ve) (gfa)
Poppadoms & Pickles (ve) (gfa)
Curry Seasoned Fries (vea) (gfa)

£9.95 per person

Vaults Buffet

Honey Glazed Roast Yorkshire Ham (gf)
Scottish Salmon, Lemon & Chive Crème Fraîche Roulade (gf)
Salt Baked Beetroot & Yellison Goat's Cheese Tartlets (v) (vea)
Pub Garden Herb New Potatoes (v) (vea) (gf)
Homemade Sausage Rolls (vea)
Dressed House Salad (ve) (gf)
Selection of Homemade Bread (ve) (gfa)

£22.95 per person

BBQ Buffet

Mini Vaults Wagyu Beef Burgers (gfa)
Mini Homemade Bhaji Burgers (ve) (gfa)
Cajun Chicken Wings (gfa)
Buttered Corn Cobbettes (ve)
Cumberland Sausages (vea)
Coleslaw (ve) (gf)
Leafy Salad (ve) (gf)
Selection of Homemade Bread (ve) (gfa)
Skin On Fries (ve) (gfa)

£22.95 per person

Vaults Roast

28 Day Aged Yorkshire Striploin of Beef (gf)
Garlic & Herb Porchetta (gf)
Root Vegetable & Nut Roast (ve) (gf)
Rosemary Roast Potatoes (ve) (gf)
Seasonal Vegetables (ve) (gf)
Cauliflower Cheese (v) (gf)
Roast Onion Purée (ve)
Red Wine Jus (vea)
Yorkshire Pudding (v) (gfa) (vea)

£25.95 per person

Pie Buffet

Served with Chips, Seasonal Vegetables & Gravy

Choose one or two of our homemade pies:

Steak, Ale & Mushroom (gfa)

Chicken, Ham & Leek (gfa)

Root Vegetable & Lentil (ve) (gfa)

£21.95 per person

Curry Banquet

Chicken Thigh Balti (gf)

Sweet Potato, Spinach & Chickpea Balti (ve) (gf)

Fragrant Pilau Rice (ve) (gf)

Naan Bread (ve) (gfa)

Our Own Bhajis (ve) (gfa)

Poppadoms (vea) (gfa)

Mint Raita (ve) (gf)

Mango Chutney (ve) (gf)

£19.95 per person



Seasonal Set Menus

We specialise in freshly prepared food using the best quality seasonal ingredients sourced from local suppliers... sometimes even picked straight from our pub garden, at our kitchen backdoor!

If you are looking for a sit down meal for your event, we can create a bespoke, seasonal set menu to suit your requirements.

From £39.95 per person

Finishing Touches

Desserts

from £6.95 per person

Raspberry & White Chocolate Pavlova (v) (gf)

Amalfi Lemon Curd Tart - Citrus Meringue - Confit Lemon Zest (v)

Sticky Toffee Pudding, Toffee Sauce & Pouring Cream (v) (vea) (gfa)

Milk Chocolate Delice - Morello Cherries - Hazelnut Brittle (v) (gf)

After Dinner Treats

Selection of Homemade Cakes (v) (vea) (gfa) & Chocolate Truffles (v) (gfa)

£4.95 per person

Tea & Coffee £3.95 per person

Vaults Cheese Board

Selection of Yorkshire Cheeses

Chutney

Celery

Grapes

Assortment of Biscuits (gfa)

£49.95 per board (serves up to 10 people)

DRINKS

From classic cocktails to Vaults favourites, we can help you find the perfect drinks to welcome your guests, serve throughout your event and for after dinner. If you have a favourite drink, spirit or garnish, let us know and we can design a drink around you.

Non-alcoholic options are also available.

Fizz

White Peach Bellini
Slingsby Marmalade Fizz
Kir Royale
Buck's Fizz

Spritzers

Aperol Spritz
Chambord Spritz
Lemon & Elderflower Spritz
Rhubarb & Cardamom Spritz

Gin & Tonics

Made with Fever Tree Mixers and Bob's Bitters

Ginger & Lime G&T
Citrus G&T
Rhubarb & Ginger G&T
Berry & Lime G&T

Cocktails

Pimm's
Peach Iced Tea
Raspberry Mojito
Pink Grapefruit Paloma
Lemon & Vanilla Margarita
Bramble

After Dinner Cocktails

Espresso Martini
White Chocolate White Russian
Woodford Reserve Old Fashioned
Rhubarb & Ginger Gin Sour
Black Forest Gâteau
Slingsby Rhubarb & Custard
Spiced Pineapple Rum Sour

Aperitifs

Available per head or as a bottle for the table

Grand Marnier
Pedro Ximénez Sherry
Carthy & Black Gin Cream Liqueurs
Frangelico
Baileys
Yuzucello

**Please ask for a drinks menu to see our extensive selection of
wine, port, whisky & brandy**

Aperitifs from £4.95 per person

After dinner cocktails & spritzers from £8.95 per person

All other options from £7.95 per person