

Welcome to the Vaults!

Everything is made in house by our small team. Chefs Joel & Jeremy put care, skill & technique into every dish. Real food from scratch, no shortcuts, made with authentic, quality ingredients. We even have a kitchen garden where we grow our own ingredients, from herbs to fruit & vegetables. If you want to know more, just ask us! Enjoy your meal!

Small Plates & Sharers

Vaults Pork Crackling Fennel salt – burnt apple purée (gf)	4.45
Rarebit Potato & rosemary sourdough – Henderson's gel – crispy leeks – house pickles (v)	9.95
Baked Camembert Hot honey baked camembert – candied walnuts – caramelised red onions – fig jam – garlic buttered potato & rosemary sourdough (v) (gfa)	17.95
Kashmiri Cauliflower Roast cauliflower – Kashmiri butter sauce – ghati masala (gf) (v) (vea)	8.95/13.95
Joel's Popcorn Chicken Spiced buttermilk marinated chicken thigh – garlic & herb ranch – hot sauce	9.95
Stuffed Yorkshire Pudding Slow ale braised sirloin of beef – Yorkshire pudding – whipped dripping – horseradish cream – crispy shallots	8.95/16.95
Fish Tacos Tempura coley – pico de gallo – pickled radish – chipotle – tajin – soft blue corn tortillas	10.95
Duck Pastrami Pancakes Damson ketchup – pickled carrots – caramelised onions – sesame aioli	11.95

Sides

Honey miso glazed carrots – sesame aioli (v)	4.95
Garlic buttered savoy, peas & fine beans – toasted pumpkin seeds (v) (gfa)	4.95
Triple cooked chips – rosemary salt (gfa) (vea)	4.95
Homemade onion rings (v) (vea)	4.95

Homemade Dips (v) (gf)	1.00 each	
Truffle Aioli	Hot Sauce	Buttermilk Ranch
Chipotle Sauce	Jalapeño Jam	Sesame Aioli

Mains

Fish & Chips Battered fresh coley – triple cooked chips – mushy peas – tartare sauce (gfa)	18.95
Vegan Fish & Chips Battered banana blossom – triple cooked chips – mushy peas – tartare sauce – nori salt (gfa) (ve)	18.95
Chicken Parmigiana Herb panko crumbed chicken breast – Napoli sauce – roast ham – mature cheddar – basil pesto – coleslaw – triple cooked chips	20.95
Pork Pancakes Asian braised pork belly – Chinese pancakes – julienne vegetables – hoisin – pickles – herbs	19.95
Pork Belly Salad Watermelon – chilli feta – mint – mixed leaf – pub garden rocket – roast cherry tomatoes – pickled red onions – cucumber – sweet onion dressing (gfa)	21.95
Quesadilla Sautéed peppers, onions, courgette & aubergine – charred corn – melted cheese – pickled red onions – pico de gallo – guacamole – chipotle sauce – sour cream	
Spiced Mexican Chicken	21.95
Seasonal Vegetable (v)	20.95
Smashed Beef Burger Penny's aged beef mince – shredded onion – smoked applewood – bacon jam – burger sauce – pickled cucumber – mixed leaf – triple cooked chips (gfa)	21.95
Joel's Korean Chicken Burger Korean glazed fried chicken – pickles – sesame mayo – white cabbage slaw – triple cooked chips	19.95
Mexican Bean Burger Spiced sweet potato bean burger – pico de gallo – guacamole – mixed leaf – chipotle sauce – triple cooked chips (v) (vea) (gfa)	19.95

If you have an allergy or any other specific dietary requirements, please let us know before ordering. We take every precaution to minimise cross contamination; however, our kitchen handles multiple allergens and we cannot guarantee absence of known allergens

(v) vegetarian (ve) vegan (gf) gluten free
(vea) vegan available (gfa) gluten free available



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