

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	4.45
Fennel salt – burnt apple purée (gf)	
Rarebit	9.95
Potato & rosemary sourdough – Henderson's relish gel – crispy leeks & onions – chive oil (v)	
Baked Camembert	17.95
Hot honey baked camembert – candied walnuts – caramelised red onions – fig jam – garlic buttered potato & rosemary sourdough (v) (gfa)	
Mac & Cheese Bites	8.95
Homemade four cheese bites – pecorino – pickled red onion – miso cheese dip (v)	
Stuffed Yorkshire Pudding	8.95/16.95
Slow ale braised sirloin of beef – Yorkshire pudding – whipped dripping – horseradish cream – crispy shallots	

Mains

Fish & Chips	18.95
Battered fresh coley – triple cooked chips – mushy peas – tartare sauce (gfa)	
Vegan Fish & Chips	18.95
Battered banana blossom – triple cooked chips – mushy peas – tartare sauce – nori salt (gfa) (ve)	
Smashed Beef Burger	21.95
Penny's aged beef mince – shredded onion – smoked applewood – bacon jam – burger sauce – mixed leaf – pickled cucumber – triple cooked chips (gfa)	
Joel's Korean Chicken Burger	19.95
Korean glazed fried chicken – pickles – sesame mayo – white cabbage slaw – triple cooked chips (gfa)	
Mexican Bean Burger	19.95
Spiced sweet potato bean burger – pico de gallo – guacamole – mixed leaf – chipotle sauce – triple cooked chips (v) (vea) (gfa)	

Sunday Roasts

Our roasts are served with...

Sautéed savoy & peas – garlic buttered fine beans – balsamic roast red onion – mash – braised red cabbage – carrot & salt baked swede purée – roast potatoes – Yorkshire pudding – gravy

Our vegan roast is served with our homemade vegan Yorkshire puddings

28 Day Aged Striploin of Beef (gfa)	23.95
Crispy Roast Belly Pork (gfa)	23.95
Duo Of Roasts (gfa)	26.95
Root Vegetable & Nut Roast (gfa) (v)	22.95
Vegan Root Vegetable & Nut Roast (gfa) (ve)	22.95

For the table...

Roast cauliflower cheese (gfa) (v)	5.95
Roast potatoes (gfa) (ve)	4.95
Sage & onion stuffing balls (v)	4.95
Yorkshire pudding (gfa) (v) (vea)	1.95
Jug homemade gravy (gfa) (vea)	0.95

Sides

Triple cooked chips – rosemary salt (gfa) (vea)	4.95
Homemade onion rings (vea)	4.95`

Homemade Dips (v) (gf) 1.00 each

Truffle Aioli	Hot Sauce	Buttermilk Ranch
Chipotle Sauce	Jalapeño Jam	Sesame Aioli

Please see our boards for today's specials

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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