

TO START

Soup of the day (v) £6.5 Crusty bread

Chicken tenders £8 Celery, blue cheese

Crispy calamari £8 Salad, sweet chilli

Tempura prawns £11 Chilli jam

> BBQ ribs £9.50 Vaults slaw

Toasted goat's cheese salad (v) £8

Moules £9

SIDES

All £4.75

French fries Homemade chunky chips **Onion rings** Parmesan and rocket Vaults slaw House salad Buttered seasonal vegetables

MAIN COURSES

Barbecue baby back ribs £22 Vaults slaw, French fries

Vaults burger £17 Beef patty, smoked bacon, lettuce, gherkin, relish, onion rings, French fries

> Moules £19 French fries

Halloumi burger (v) £16.50 Vaults slaw, spiced lime mayonnaise, mango chutney, French fries

Grilled sea bass £25 Gnocchi, cherry tomatoes, peas with sauce vierge

SHARING PLATTERS

From the sea (based on 2 sharing) £40

Smoked haddock and spring onion fishcakes, deep fried whitebait, tempura prawns, crispy calamari, new potatoes, toasted ciabatta, lemon aioli, mango and sweet chilli sauce

From the land (based on 2 sharing) £40

Baby back ribs, hickory chicken wings, beef fillet sliders, southern fried chicken, blue cheese dip, celery, sweet chilli, mango sauce and smoky barbecue sauce



A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Seasonal berry Eton mess £7.50 Meringue, raspberry coulis

FROM THE GRILL

Rib-eye steak 200g £24

Sirloin steak 200g £25

Fillet steak 200g £27

All steaks are served with portobello mushroom, grilled tomato and your choice of one sauce

Surf of the day £ Market price on the day

Sauces

Garlic butter Stilton Béarnaise Peppercorn

DESSERTS

Sticky toffee pudding £7.50 Butterscotch, vanilla ice cream

Chocolate fondant £8.50 Vanilla ice cream

Ice cream sundae £7.50

Please ask for today's ingredients

Selection of ice cream and sorbet £7.50 3 scoops