

VAULT

Catery

STARTERS

Grazing plate of cured meats, vegetables, pickles, dip & toast / 28

Sticky beef & olive croquette w chipotle mayo / 3.5 each

Duck liver parfait, Pedro jelly & toasted sourdough / 14

Marinated mt zero olives / 6

Wood smoked salmon, creme fraiche, cress and blood orange dressing / 15

Pork belly skewers, bbq, pear pickle (4) / 13

Roast sweet potato, yoghurt, pomegranate, cress and seeds / 12

MAINS

Chargrilled rib eye, smoked onion butter, handcut chips and cress salad / 36

Slow braised beef cheek, parsnip puree, mushroom compote, shallot herb jus / 29

Housemade gnocchi w/ Pork and tomato ragout, chorizo, sage, parmesan / 26

Chicken breast, pumpkin, spinach, green wheat, goats curd & roast hazelnut dressing / 28

Hand cut pasta w/ wild mushrooms, cauliflower, lemon, goats curd and parsley / 25

Handcut chips / 7

Green beans, lemon, olive oil and hazelnuts / 8

DESSERTS

Blood orange brûlée with yoghurt sorbet / 12

Peanut butter parfait, chocolate biscuit, toffee syrup, soil, banana ice cream / 13

Bread and butter pudding, poached pear, anglaise and pistachio ice cream / 14