



BAR & RESTAURANT

## Wine Vaults Classics

### Nibbles

Warm Breads, Hill Farm Oil & Butter £5

Mixed Harlequin Olives £4 (GF/VG)

### Starters

Game Terrine , Mixed Leaves, Bread& Butter £8

Halloumi , Pomegranate & Walnut Salad £ 8

Calamari Rings , Garlic Aioli , Mixed Leaves £7

### Mains

Pie Of The Day , Mash, Roots Veg, Greens £17

Beer Battered Fish & Chips, Garden Peas,  
Tartare, Lemon £18 (GFA)

8oz Steak Burger, Streaky Bacon, Monterey Jack  
Cheese, Gem Lettuce, Beef Tomato, House  
Burger Relish, Slaw, Chips £17

Dover Sole, New Potatoes, Tender Broccoli ,  
Served With Caper Butter Lemon Sauce £20(VG)

Pork Chop, Parmentier Potatoes, Green Beans,  
Gravy £18

Sausage And Mash, Green Vegetables, Gravy  
£15

Scampi, Chips, Peas, Tartare Sauce £14

Vegan Pappardelle , Mushrooms ,Tomatoes,  
Green Pesto £16 (VG)

30-day 8 oz Rib Eye Steak, Roasted Tomatoes,  
Portobello Mushroom, Chunky Chips, Onion  
Rings, Choice of Blue Cheese or Peppercorn  
Sauce £28 (GF)

### Sides

Hand Cut Chips £4

House Salad £4

New Potatoes £4

Bacon and Cheese Loaded Chips £6

Truffle and Parmesan Hand-Cut Chips £7

### Desserts

Bread And Butter Pudding Served With Vanilla  
Ice cream £8 (GF/VGA)

Lemon Pannacotta Served with Lemon Sorbet £8

Mixed Ice Cream £6

Great Anglian Cheese board, Fine Crackers,  
Chutney, Grapes, Celery, Apple £12 (GFA)

All of our food is prepared freshly in house, Due to supply issues we may have to substitute some ingredients.

*Function Menu*  
*Lunch Menu*



£24 2 courses    £30 3 courses

Chicken liver pate, toasted filo & twine sourdough, watercress,  
Suffolk chutney (GFA)

Kiln roast salmon, horseradish crème fraiche, watercress, dried  
apple (GF)

Carrot and coriander soup, toasted seeds, filo & twine sourdough  
(GFA/VG)

Pork belly, roast potatoes, cauliflower cheese, Aspal gravy (GFA)

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## *Spring Function Menu*

Grilled sea bass, crushed new potatoes, lemon caper butter,  
tenderstem broccoli (GF)

Confit Gressingham duck leg, wild rice, plum sauce (GF)

BBQ jackfruit burger, violife cheese, skin on fries, house slaw  
(VG/GFA)

Triple chocolate brownie, vanilla ice cream

Sticky toffee pudding, vanilla ice cream (GF/VGA)

Brie and cheddar cheeseboard, chutney, crackers (GFA)



Available from April

£24 2 courses    £30 3 courses

Duck liver pate, toasted filo & twine sourdough, watercress, bitter  
orange marmalade (GFA)

Anchovy Caesar salad, cos lettuce, sourdough crouton, parmesan  
shavings (GFA)

Pea and mint soup, crème fraiche, filo & twine sourdough

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ingredients.



## Burger Night

### Classics

8oz Beef Burger, Baby Gem, Beef Tomato, Tomato Relish, Streaky Bacon, Monterey Jack Cheese, Dill Pickle 16

8oz Lamb Burger, Baby Gem, Beef Tomato, Halloumi Cheese, Mint Yoghurt 16

8oz Pork Burger, Baby Gem, Beef Tomato, Monterey Jack, Apple Relish 16

### Staff Picks

The Mario – Two 8oz Beef Burgers, Streaky Bacon, Fried Egg, Blue Cheese, Baby Gem, Beef Tomato, Pickled Cucumber, Tomato Relish 19

The Nathan – Crispy Jerk Chicken Fillet, Jerk Sauce, Roasted Peppers, Baby Gem, Plantain Chips 18

The Jodie – Southern Fried Chicken, Grilled Halloumi, Crispy Onions, Baby Gem, Beef Tomato, Spicy Mayo, Dill Pickle 19

### Vegetarian & Vegan

Halloumi Burger, Baby Gem, Beef Tomato, Roasted Peppers, Tomato Relish 15 (V)

Red Lentil, Sundried Tomato & Apricot Burger, Baby Gem, Beef Tomato, Pickled Cucumber, Curried Vegan Mayo 15 (VG/GFA/N)

Wild Mushroom Rice Burger, Baby Gem, Beef Tomato, Spinach, Tomato Relish 15 (VG)

ALL BURGERS ARE SERVED IN A BRIOCHE BUN, WITH FRENCH FRIES AND COLESLAW

### Sides

Onion Rings 5

Truffle Fries 5

Chilli Wings 6

BBQ Fries 5

Apple & Celeriac Slaw 4

Coleslaw 4

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