



Wine Vaults Festive Classics

Nibbles

- Warm Pork Scratchings 5 (GF)
- Smokehouse Nuts & Wasabi Peas 5 (GF/VG)
- Pine Tree Bakery Warm Breads, Hill Farm Oil & Butter 5
- Pigs In Blankets, Wholegrain Mustard Dressing 5
- Mixed Harlequin Olives 5 (GF/VG)

Starters

- Breaded Baron Bigod Wedge, Cranberry Gel, Mixed Leaf Salad 8 (V)
- Crispy Pig Cheeks, Burnt Apple Puree, Sweet Chilli 8
- Calamari Rings, Saffron Garlic Aioli, Mixed Leaf Salad 8
- Soup of the Day, Warm Sourdough, Butter 8 (V/VGA)

Mains

- 12 Hour Braised Beef Brisket, Garlic Mash, Roasted Root Vegetables, Tenderstem, Red Wine Gravy 24 (GF)
- Beer Battered Fish & Chips, Garden Peas, Tartare, Lemon 16 (GFA)
- Vaults Beef Burger, Streaky Bacon, Monterey Jack, Lettuce, Tomato, House Relish, Slaw, Chips 16
- Roasted Bramfield Turkey Crown, Rosemary & Garlic Roast Potatoes, Roasted Carrot & Parsnip, Pig In Blanket, Sage & Onion Stuffing, Brussel Sprouts, Green Beans, Yorkshire Pudding & Turkey Gravy 19
- Sage, Cranberry, Walnut & Spinach Nut Roast, Rosemary & Garlic Roasted Potatoes, Roasted Carrot & Parsnip, Sprouts, Green Beans & Red Wine Gravy 18 (VG/GF)
- Pan Roasted Duck Breast, Dauphinoise, Roasted Sprouts, Tenderstem, Port & Cranberry Jus 21 (GF)
- Pan Fried Salmon Fillet, Dill & Chive Mash, Roasted Sprouts, Tenderstem, Lemongrass Cream Sauce 20
- Chargrilled Fillet of Beef, Black Garlic Pomme Puree, Asparagus, Thyme & Red Wine Jus 25
- Herb & Pistachio Crusted Rack of Lamb, Herb Crushed New Potatoes, Honey Roasted Heritage Carrots, Beetroot Gel, Rosemary & Red Wine Gravy

24

Sides

- Buttered New Potatoes 4
- Hand Cut Chips 4
- House Salad 4
- Bacon and Cheese Loaded Chips 5
- Truffle and Parmesan Chips 5
- Hill Farm Truffle Oil, Parmesan

Desserts

- Christmas Pudding, Brandy Crème Anglaise, Fresh Berries 8
- Double Chocolate Brownie, Banana & Honeycomb Ice Cream, Fresh Berries 8
- Lemon Cheesecake, Lemon Sorbet, Fresh Berries 8
- Great Anglian Cheese board, Fine Crackers, Fig 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.

Lunch Menu

Main Meals £15

Wholetail Scampi, Handcut Chips, Garden Peas, Tartare Sauce

Bramfield Sausage & Mashed Potato, Garden Peas, Red Wine Gravy

Chicken & Bacon Pie, Mashed Potato, Seasonal Greens

Sliced Ham, 2 Fried Eggs, Chips, Garden Peas

Light Bites £12

Sandwiches - Served with House Salad and Chips {GfA}:

Battered Fish Fingers, Tartare Sauce, Mixed Leaf

BLT, Hill Farm Mayonnaise

Prawn, Lemon & Dill Mayonnaise, Gem Lettuce

Bramfield Sausage and Red Onion Marmalade

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