




Starters

Mixed pitted olives  3.50

Artisan breads served with marmite butter 4.50

Fried fish sharing plater: beer battered cod strips, juicy garlic buttered shell on King prawns, crispy paprika coated Plaice goujons & a selection of dips: chunky tartare, marie rose, sour cream & chive 10.50

Our infamous Chinese style hoi-sin duck leg, shredded into a thick spring roll with a soy & sweet chilli dipping sauce 6.50

Salt & pepper crusted halloumi fries with a sweet corn relish 5.50

Sticky glazed barbeque pork belly bites, on dressed leaves, topped with crunchy toasted sesame seeds 6.90


Mains

Chargrilled prime salmon steak, topped with melting lemon herb butter, on crushed sweet potatoes & green beans 14.50

Baked cod loin with a black pudding & thyme crust, buttered news & sweet peas with a classic parsley sauce 15.50

Free range chicken breast on a creamy Spanish chorizo & spinach tagliatelle topped with fresh parmigiana, served with crusty garlic bread 14.80

Pan roasted Korean barbeque glazed duck breast on ginger & orange infused rice & fine green beans 15.80

The Wine Vaults vegan Bombay burrito, tortilla wrap crammed with spicy roasted vegetables, chickpeas & rice. Served with piri piri fries  14.80

8oz Rump 16.50 8oz Sirloin 18.50 8oz fillet 27.90 10oz rib 22.50

Cooked to your preference: served with a flat mushroom, confit tomato, Wine Vaults beer battered onion rings & chunky chips

Sides

Beer battered onion rings 2.80

Coleslaw 2.80

Brandy & peppercorn sauce 3.50

Blue cheese sauce 3.50

If you or any of your guests have any allergy or dietary restrictions, please inform your server and our chefs will be happy to accommodate your needs.



Pub Classics

Cleveleys Cumberland sausage ring, creamy mash, rich caramelised onion gravy & peas 11.50

The deli sandwich: pastrami, salt beef, deli mustard & dill pickle 6.10

Large beer battered cod & chunky chips, chunky tartare sauce & mushy peas 11.50

Thick sliced smoked ham, fried duck egg & chunky chips with wholegrain mustard mayo 10.70

The Wine Vaults beef burger: Our own blend of prime beef cuts with tomato, lettuce, tomato chutney, onion rings, coleslaw & chunky chips, topped with bacon and cheddar or stilton 12.50

Salt & pepper crusted halloumi burger, with thick garlic & chive mayo, crisp lettuce, juicy beef tomato, coleslaw, onion rings and chunky chips 10.90

The Wine Vaults char-grilled Cajun spiced chicken burger, smoked cheddar, chunky sweetcorn relish, coleslaw, crisp lettuce, juicy beef tomato & chunky chips 11.50

Smaller portions for children available 6.00

Desserts

Frangipane & berry tart with fresh raspberries & raspberry sorbet 6.50

Blueberry & maple Eton mess 6.50

Warm chocolate brownie  with Belgian chocolate ice cream 6.50

Salted caramel & honeycomb cheesecake with butterscotch sauce & honeycomb ice cream 6.50

Cheese board: Baron Bigod brie, Suffolk gold, Cleveleys Oak smoked cheddar, Bingham blue, caper berries, sun dried tomatoes & fine biscuits 9.50

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