



Wine Vaults Classics

Nibbles

Warm Pork scratchings £3

Chilli & lime nuts £3

Wasabi peas £3

Appetisers

Chilli wings, blue monday mayo £5

Filo & twine warm breads, smoked onion
butter, hill farm oil £5

Mixed harlequin olives £5

Starters

Beetroot gravalax, horseradish crème fraiche,
sourdough, dill, lemon zest £8

Sweet potato gnocchi, vegan feta, walnuts,
frisee, roasted pear, sage oil £7

Braised pig cheek, tomato soffrito, mustard
pomme puree, sage crisp £7

Mains

Beef wellington, boulangere, tenderstem
broccoli, red wine gravy £24

Estrella battered fish & chips, mushy peas,
tartare, lemon £15

8oz Steak burger, streaky bacon, Monterey
jack, skinny fries, house burger relish £16

Root vegetable & butter bean stew, herb
crumble, tenderstem broccoli £16

30-day dry aged sirloin steak, cherry
tomatoes on the vine, portobello mushroom,
chunky chips, Norfolk watercress £28

Pork chop schnitzel, pancetta lardons,
parmesan Parmentier potatoes, Swiss chard,
mustard sauce £19

Sides

Buttered new pots £3

Hand cut chips £4

House salad £3

Sauce £3

Peppercorn, blue cheese

Chilli skinny fries £5

Smoked chilli oil, Siracha, blue cheese mayo

Desserts

Sticky toffee pudding, salted caramel ice
cream £8

Baklava cheesecake, pistachio ice cream 8

Bramley apple & blackberry tart, cinnamon
ice cream £8

Great Anglian Cheese board, fine crackers,
fig chutney, quince jelly, frozen grapes 1£0