



Starters

Mixed pitted olives (V) 3.50

Artisan breads served with marmite butter 4.50

Grilled padron peppers with chorizo, rock salt smoky paprika & honey drizzle 6.50

Crispy confit duck leg, shredded cucumber, spring onions. chinese pancakes & hoi sin sauce 7.50/£13.00

Smoked mackerel pâté with cornichons & oat cakes 5.90

Cauliflower fritters with a herby dipping sauce (V) 5.90

Mains

Baked piri piri cod with pepper & paprika sauce, green beans, new potatoes 14.90

Tagliatelle with a lemon & pork ragu 12.50

Char-grilled Teriyaki chicken with pak choi & steamed jasmine rice 13.80

Vegan katsu tofu curry served with spring onion basmati rice (V) 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

Steak & ale pie with mashed potatoes & seasonal vegetables 12.50

Large beer battered cod & chips, chunky tartare sauce mushy or garden & 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

Sticky toffee pudding with butterscotch sauce and vanilla ice cream 🍷 GF 6.50

Warm bramley apple tarte au pomme with creamy custard 6.50

Baileys & white chocolate cheesecake with chocolate ice cream 6.50

Salted caramel & honeycomb chocolate tart with vanilla 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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