

# THE VAULT

L E A D E N H A L L

## 3 COURSE MENU - £49.95

### STARTERS

#### SMOKED SALMON (G)

caper berries, lemon

#### SMOKED CHICKEN SALAD (G)

Parma ham, avocado, peashoots, apple & honey, wholegrain mustard dressing

#### ASPARAGUS & POACHED EGG (G)(V)

hollandaise sauce, sorrel purée

#### SPINACH & GREEN PEA SOUP (G) (V) (VE)

basil purée

### MAIN COURSE

#### 7oz BLACK ANGUS RIB EYE

Bearnaise sauce, hand cut chips, roasted tomatoes

#### FILLET OF SEABASS (G)

mashed potatoes, roasted peppers, basil purée

#### CRAB & KING PRAWN LINGUINE

white crab meat, king prawns, parsley, garlic, spring onions, white wine

#### SPATCHCOCK CHICKEN PROVENÇALE (G)

mashed potatoes, ratatouille

#### GOATS CHEESE & GREEN PEA RISOTTO (G)(V)

### DESSERTS

#### CHOCOLATE MOUSSE (V)

mascarpone, blackberries

#### APPLE & BLACKBERRY CRUMBLE (V)

crème anglaise

#### DECONSTRUCTED STRAWBERRY & RASPBERRY PAVLOVA (G)(V)

double cream, strawberries, strawberry puree, raspberries, meringue, micro mint

#### BRITISH CHEESE BOARD

Blue Monday, Tunworth, Black Bomber, crackers, caramelised onion chutney, grapes

(v) Vegetarian (ve) Vegan (g) Products do not contain gluten

If you require further information on ingredients in relation to allergy or intolerance please inform us so we can minimise the risk of cross-contamination during the preparation and service of your food. Please note, although our highlighted products do not contain gluten they are made in an environment that contains both gluten and nuts.

# THE VAULT

L E A D E N H A L L

## 6 COURSE MENU - £69.95

### AMUSE-BOUCHE

#### SEARED SCALLOP

kiwi, spring onion mayonnaise

### STARTERS

#### BUTTERNUT SQUASH SOUP WITH TRUFFLE OIL (G) (V) (VE)

pea puree, wild mushrooms

#### YELLOWFIN TUNA TATAKI (G)

cucumber, avocado, radish, yuzu dressing, sesame seeds, edible flowers

#### POTTED BEEF

smoked butter, pickles, mustard, toast

#### FOIS GRAS

Beetroot, fig, biscotti crumb

#### ROASTED FIG, AVOCADO & BEETROOT (G) (V) (VE)

sweet potato puree, pea purée, edible flowers

### MAIN COURSE

#### BLACK ANGUS FILLET OF BEEF

7oz fillet, thick cut chips, caramelised onion, beef jus, pea purée

#### MONKFISH ROMESCO (G)

asparagus, micro basil

#### WILD MUSHROOM PAPPARDELLE (V)

spring onions, asparagus, red chilli's, pine nut, rocket, truffle oil

#### LAMB CUTLETS

Parmesan gnocchi, artichoke purée, lamb jus

#### SCALLOP & SAFFRON RISOTTO

parmesan, pea puree, micro lemon cress

### DESSERTS

#### APPLE TART TATIN (V)

crème anglaise

#### LEMON & LIME POSSET (V)

raspberries, shortbread, meringue

#### CHOCOLATE MOUSSE (V)

mascarpone, blackberries

#### VANILLA CRÈME BRÛLÉE (V)

strawberries, honeycomb

### BRITISH CHEESE BOARD

Blue Monday, Tunworth, Black Bomber, crackers, caramelised onion chutney, grapes

### TO FINISH

#### DARK CHOCOLATE & COFFEE (V)

smashed dark chocolate, coffee or tea

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