

SUNDAY MENU

ALL OUR DISHES ARE PREPARED USING FRESH INGREDIENTS AND ARE LOCALLY SOURCED WHERE POSSIBLE.

WHILE YOU WAIT

- WARMED CRUSTY SOURDOUGH BREAD (FOR TWO)** 5
With a whipped house butter, extra virgin olive oil & aged balsamic vinegar.
- CHEFS MARINATED MIXED OLIVES (GF)** 4
Chilli, garlic, olive oil, lemon zest.
- VAULTZ HUMMUS (FOR TWO)** 9
Served with Greek flatbread, cherry tomatoes, rocket and pomegranate molasses.
- NATIVE OYSTERS (GF) (THREE 9, SIX 16, DOZEN 29)**
Dorchester oysters served on a bed of crushed ice dressed with either chefs' chimichurri sauce or simple Tabasco.
Paired with PALMER & CO BRUT NV

STARTERS

- BAKED CAMEMBERT (FOR TWO)** 16
A baked British Tunworth Camembert, served with figs, local honey and a sourdough crisp.
Paired with ERRAZURIZ ACONAGUA CHARDONNAYT
- TEMPURA KING PRAWNS** 12
Served with a burnt lemon mayonnaise.
- TRUFFLE ARANCINI (V)** 11
Served on a creamy truffle sauce.
Paired with ULTIMATE PROVENCE



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MAINS

- ROAST BEEF** 22
Duck fat roast potatoes, seasonal roasted vegetables, Yorkshire pudding, beef gravy.
- BRAISED LAMB SHOULDER** 22
Duck fat roast potatoes, seasonal roasted vegetables, Yorkshire pudding, lamb sauce.
- SOUTH COAST LOIN OF PORK** 22
Duck fat roast potatoes, seasonal roasted vegetables, Yorkshire pudding, gravy & crackling.
- CORN FED ROAST CHICKEN** 22
Duck fat roast potatoes, seasonal roasted vegetables, Yorkshire pudding, chicken gravy.
- NUT ROAST** 18
Seasonal vegetables, vegetable gravy.
Please ask our servers which meat we are serving today

FROM THE GRILL

- VAULTZ BURGER** 17
A choice of beef chuck and short-rib patty, fried chicken breast or simplicity patty. (V) (VE)
All our burgers are served on a potato brioche bun accompanied with pickles, crispy shallots, cheese, burger sauce and chilli jam with triple cooked chips.
Paired with ANTONIA ARRAEZ VIVIDOR BOBAL, UTIEL REQUENA
- CHICKEN SOUVLAKI** 18
Grilled chicken thighs, served with Turkish flat bread, Tzatziki and salad.
- FILLET STEAK (GF)** 33
Served with roasted mushroom and tomato, triple cooked chips and onion rings. Please ask your server for our choice of sauces.
Paired with FAMILIA ZUCCARDI BRAZOS MALBEC, UCO VALLEY, MENDOZA
- CÔTE DE BOEUF (FOR TWO) (GF)** 85
(There is a 45 minute cook time for this dish)
This is the ultimate steak platter! Served with roasted mushrooms and tomatoes, triple cooked chips and onion rings.
Please ask your server for our choice of sauces.
Paired with FAMILIA ZUCCARDI BRAZOS MALBEC, UCO VALLEY MENDOZA

SIDES

- BRAISED RED CABBAGE 3 | CAULIFLOWER CHEESE 3 | PIGSI IN BLANKETS 5
SKIN ON FRIES 5 | TRIPLE COOKED CHIPS 5 | SEASONAL VEGETABLES 5
HISPI CABBAGE 5 | TRUFFLE & ROSEMARY FRIES 6 | BLACK GARLIC MASH 6



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