



THE VAULT

# SUNDAY LUNCH MENU

2 COURSES £20.95 3 COURSES £25.95

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## STARTERS

### Soup Of The Day \* (Ve)

£6.25

Homemade, served with warm crusty bread and butter.

### French Onion Tart (V)

£7.50

Caramelised onions encased in a puff pastry tart topped with gruyere cheese. Served on a bed of rocket.

### Smoked Salmon Terrine \*

£7.95

Smoked salmon layered with lemon, dill and chive cream cheese filling. Served with crusty bread and rocket.

### Halloumi Fries \* (V)

£6.50

Golden brown halloumi fries served with sweet chilli mayo.

## SUNDAY WINES

The perfect Sunday selection

### La Joya Single Vineyard Malbec

£29.95

Valle de Colchagua, Chile 14%  
Full bodied and well rounded with dark flower notes.

### Petirrojo Reserva Sauvignon Blanc

£21.95

Valle de Colchagua, Chile 13.0%  
Smooth and fresh; the perfect aperitif.

### Via Nova Pinot Grigio Blush

£21.95

Delle Venezie, Italy 11.5%  
Light, fruity and elegant.

## SUNDAY ROAST

All roasts accompanied with traditional trimmings, topped with our rich gravy. All our meat is supplied by local butcher Geoff Mycocks and Son, Buxton.

£15.95

### Topside of Beef \*

(served pink or cooked through)

### Roast Chicken Supreme \*

### Roast Gammon \*

### Butternut, Lentil & Almond Wellington (Ve)

Available in a smaller portion

£12.95

*\*We can also adapt our traditional Sunday roast to be gluten free.*

## MAINS

### Homemade Pie of the Day (v)

£15.95

Served with creamy mashed potato, seasonal vegetables and lashings of our homemade gravy.

### Braised Beef

£16.95

Our signature dish; juicy, tender and flavourful braised beef, cooked in a rich red wine gravy. Served with creamy mashed potato and seasonal vegetables.

### Chilli Con Carne \*

£14.95

A hearty and flavourful dish made with tender beef brisket, simmered with a rich tomato sauce, herbs and spices. Served with fluffy basmati rice and garlic bread.

## DESSERTS

### Sticky Toffee Pudding

£6.95

A warm, indulgent dessert soaked in toffee sauce, served with vanilla ice cream.

### Chocolate, Vanilla and Cherry Cheesecake (Ve)

£6.50

Chocolate biscuit base with chocolate and vanilla cheesecake. Finish with raspberry sorbet.

### Hot Chocolate Fudge Cake\*

£5.95

A rich and indulgent chocolate fudge cake served with vanilla ice cream.

### French Apple Tart

£7.25

A buttery pastry crust layered with sliced apples finished with a light glaze. Paired with a salted caramel gelato.

### Crème Brûlée \*

£7.50

A creamy custard topped with a crisp, caramelised sugar crust. Garnished with fresh raspberries and a shortbread biscuit.

## BURGERS

All our burgers are served on a toasted brioche bun with lettuce, tomato and gherkins. Accompanied with skin on fries and The Vault slaw.

### Halloumi Burger\* (V)

£11.50

### Classic 6oz Beef Burger\*

£11.95

### Classic 6oz Cheese Burger\*

£12.95

### Crispy Chicken Fillet Burger

£14.95

Chicken breast coated in our homemade Cajun seasoning.

### Pulled Pork Burger\*

£14.95

A classic 6oz cheeseburger topped with our homemade BBQ pulled pork.

## CHILDRENS

### Beef Burger • Sausage (V)

### Fish Fingers • Chicken Goujons

£6.95

All served with skin on fries and beans.

### Kids Sunday Roast\*

£9.95

### Roast Chicken • Roast Beef

### Roast Gammon

Accompanied with the traditional trimmings, topped with our rich gravy.

ALL OUR FOOD IS FRESHLY COOKED AND MAY CONTAIN ALLERGENS. PLEASE ASK YOUR SERVER FOR MORE INFORMATION.

WE PRIDE OURSELVES ON SERVING FRESH HOMEMADE FOOD, NOT FAST FOOD.

WE THANK YOU FOR YOUR PATIENCE DURING BUSY PERIODS.

(\*) Gluten Free option available (Ve) Vegan (V) Vegetarian