



THE VAULT



FESTIVE SUNDAY LUNCH MENU

A great way to end the week.

2 COURSES £22.95 3 COURSES £27.95

SUNDAY LUNCH MENU

2 COURSES £22.95 3 COURSES £27.95

STARTERS

Roasted Butternut Squash Soup (Ve)*

£6.50

Homemade soup, served with crusty bread and butter.

Smoked Salmon Terrine *

£7.95

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

Chicken Liver Pate*

£6.95

Smooth chicken liver pate accompanied with fig and balsamic chutney, warm crusty bread and butter.

Breaded Mini Camembert Rounds (V)

£7.95

Mini rounds of camembert coated in a crispy crumb, served with fresh rocket and cranberry sauce.

FESTIVE DRINKS

The perfect Sunday selection

Mulled Wine

£5.50

A winter favourite; warm, flavourful and always so comforting!

Festive Martini

£9.50

Tough Nut Cream, Vodka, Espresso & Vanilla.

Toffee Ginger Punch

£8.95

Sticky Toffee, Ginger Ale & Orange.

SUNDAY ROAST

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

£17.95

Roast Turkey *

Topside of Beef *

(served pink or cooked through)

Roast Gammon *

Beetroot Wellington (Ve)

Our roasts are available in a smaller portion

£14.95

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

MAINS

Festive Homemade Pie (V)

£16.95

A hearty festive pie filled with succulent turkey, stuffing and cranberry in a rich creamy sauce, baked inside golden pastry. Served with mashed potatoes, seasonal vegetables and lashings of our homemade gravy.

Braised Beef

£17.95

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

Roasted Salmon Fillet *

£16.50

Roast Salmon fillet paired with herb roasted new potatoes and asparagus, finished with a lemon and dill sauce.

DESSERTS

Chocolate Fondant Cake*

£7.25

A rich and indulgent chocolate treat, with an irresistible melt in the middle chocolate filling. Served with vanilla ice cream.

Lemon Meringue Tartlet

£7.95

A buttery crust, tangy lemon filling, and a fluffy meringue topping. Served with pouring cream.

Christmas Pudding (Ve)*

£6.95

A classic Christmas favourite served with brandy sauce.

Raspberry & White Chocolate Roulade *

£7.50

Rollled meringue filled with fresh cream, raspberry jam and white chocolate. Served with pouring cream.

Black Forest Gâteau

£6.95

A classic indulgence; light chocolate sponge soaked in cherry liqueur. Served with pouring cream.

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.

Classic 6oz Beef Burger *

£13.50

Classic 6oz Cheese Burger *

£14.50

Halloumi Burger (V)*

£12.50

Grilled halloumi slices finished with a tomato relish.

Crispy Chicken Fillet Burger

£15.95

Chicken breast coated in our homemade Cajun seasoning.

FESTIVE SIDES

Green Beans & Asparagus (Ve)*

£4.50

Seasoned roasted greens.

Pigs in Blankets (6)

£5.25

Served with cranberry sauce.

Roast Potatoes (V)*

£4.95

Crispy herb roasted potatoes.

Cauliflower Cheese (Serves 2) (V)

£5.95

Creamy cauliflower baked with a golden crust.

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 (Ve) Vegan (V) Vegetarian option available