

# THE VAULTS

## To Start,

Homemade Breads (V) with olives, a sun-blushed tomato oil and salted welsh butter	5.0
Garlic and Tarragon Mushrooms (V) on truffle infused toast	5.5 add fried duck egg +1.0
Traditional Welsh Lamb Cawl local cheddar, fresh bread and salted butter	7.0
Curried Monkfish Tail (Gf) sweet potato and chickpeas, coriander oil	9.0

## To Follow,

8oz Rogers Aged Local Sirloin (Gf) dauphinoise potato, vine tomatoes, watercress salad served with a choice of bearnaise or pepper sauce	23.0
Roast Cod Fillet (Gf) on a winter vegetable ratatouille, and a lemon beurre blanc sauce	16.5
Fresh Tagliatelle Pasta (V) chestnut mushroom, garlic and tarragon	12.5 add chicken +2.0
Rogers Aged Welsh Lamb Rump (Gf) garlic crushed peas with pancetta, roasted new potatoes, shallot and thyme jus	19.5
Roasted Skin on Chicken Breast served on potato gnocchi, chestnut mushroom and spinach, braised leek, baby corn, thyme jus	15.5
Pan Fried Sea Bass (Gf) with black olive crushed new potatoes, buttered beans, sauce vierge	17.0
Pearl Barley Risotto (V) root vegetables, crispy kale, perl las, mixed nuts and seeds	13.0

## Sides:

Parmesan & Truffle Chips,	Dressed Salad,	Garlic Bread,	Buttered Vegetables
4.0	2.5	3.5	3.0

## To Finish,

Sticky Toffee Pudding butterscotch sauce, salted caramel ice-cream	6.5
Lemon Meringue Tart with raspberry sorbet	6.0
Almond Brownie served with minted berries and vanilla ice-cream	5.5