

THE VAULT

LEADENHALL

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

LEADENHALL

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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