

Vault

BISTRO & SPEAKEASY

Here at the Vault, being part of the our local community is important to us and, where possible, we like to be able to source suppliers from our locality. We are very fortunate to have a number of excellent independent suppliers nearby, such as Mainstream at Wortley, Sailbrand at Huddersfield, Grace's Farm Shop at Stocksbridge and Penistone Fruit & Veg. In collaborating with them, we are able to bring the very best produce to you our valued customers while also keeping local business' thriving. We hope you enjoy your time with us here at the Vault.

FOR THE TABLE

Mixed marinated olives (V) (VE) (GF)	3.5	Local Artisan breads, balsamic vinegar, aged olive oil (V) (VE)	4
Moroccan style hummus, sliced flatbread (V) (VE)	4.5	Corn tortilla chips topped with BBQ pulled pork, jalapeños, red cheddar, tomato salsa, chive soured cream	9
MEZZE SHARING BOARD	12.5	CHEESE SHARING BOARD	12.5
A selection of cured meats, mixed marinated olives, rocket, balsamic glaze, sundried tomatoes, artisan bread		Grilled halloumi, baked studded camembert, deep-fried breaded mozzarella sticks, sundried tomatoes, rocket, balsamic glaze, artisan bread (V)	
FLATBREADS 10			
Buffalo Mozzarella, prosciutto, pesto, heritage tomato, dressed rocket, balsamic glaze		Morrocan hummus, roasted butternut squash, toasted chickpeas, dressed rocket, toasted pine nuts (V)	
		Goats cheese, french onion jam, wild mushroom, dressed rocket, herb oil (V)	

STARTERS AND SMALL PLATES

DINE TAPAS STYLE & SHARE. OR PICK ONE AS A STARTER JUST FOR YOU

Beef and pork meatballs, spicy tomato sauce, manchego shavings (GF)	7	A selection of cured meats, mixed marinated olives, rocket and balsamic glaze, sundried tomatoes, artisan bread	9
Classic port infused chicken liver parfait, toasted farmhouse croutes, french onion chutney, dressed leaves	7.5	Tempura battered king prawns and chorizo, baby leaves, sriracha dip (GF)	9
Salt and pepper squid, dressed rocket, lemon, aioli	8	Mini fish and chips, tartare sauce (GF)	7
Roasted butternut squash risotto, chive, Yorkshire goat's cheese (V) (GF)	8	Pan seared king scallops, burnt apple purée, black pudding, pancetta crisp, pea shoots	11.5
Deep-fried breaded mozzarella sticks, tomato and basil sauce (V)	7	Slow cooked BBQ pulled pork sliders	7
Sizzling king prawn pil pil, chilli tomato sauce, lemon, flat leaf parsley, artisan bread	8.5	Marinated Cajun chicken tortilla wraps, peppers, red onion, dressed leaf, sour cream, salsa	8
Wild mushroom fricassee, garlic, toasted foccacia, dressed rocket, pesto dressing (V)	7.5	Goats cheese and basil arancini, red pepper pesto, dressed leaf, tomato sauce, parmesan shavings (V)	7.5
Halloumi fries, sweet chilli jam dip (V)	6		

MAINS

VAULT PORK PLATE	17.5	VAULT VEGAN BURGER	12
VAULT'S signature dish. Cote House Farm French trimmed pork cutlet, ravigote sauce, prosciutto wrapped pork fillet, lardons, ham and apricot bonbon, apple mash		Grilled 100% plant based vegan burger, pretzel burger bun, beef tomato, gem lettuce, burger relish, crispy shallots (V) (VE)	
RISOTTO	12	VAULT BURGER	14
Roasted butternut squash risotto, chive, Yorkshire goat's cheese (V) (GF)		6oz prime beef burger, pretzel burger bun, cheddar cheese, bacon, beef tomato, gem lettuce, burger relish, crispy shallots. Served with twice cooked chips or skinny fries	
CAULIFLOWER TIKKA MASALA	11	ADD - BBQ pulled pork	1.5
Herb jasmine rice, cashew nuts, coriander, flatbread (V) (VE)		STEAKS	
SALMON	16	All our steaks are served with Cafe de Paris butter, confit tomato, mushroom and a choice of twice cooked chips or skinny fries	
Pan seared salmon fillet, chive mash, seasonal greens, béarnaise sauce, lemon (GF)		10oz Sirloin Steak	22
CHICKEN MILANESE	16	8oz Fillet Steak	26
Pan fried panko-crumb chicken breast, chive mash, buttered asparagus, lemon and thyme beurre blanc sauce		Blue cheese, peppercorn or béarnaise sauce	2
SEABASS	16		
Pan fried seabass, chorizo and parmesan risotto finished with fresh herbs (GF)			

HANGING SKEWERS		SALADS	
All our hanging skewers are served with a choice of twice-cooked chips or skinny fries		Ceasar salad, crispy pancetta, herb croutes, mini gem lettuce, soft boiled egg, ceasar dressing	11.5
Halloumi and vegetable, sweet chilli jam (V) (GF)	11	ADD - Salmon	4
Medium spiced piri piri chicken, mixed peppers, chive soured cream (GF)	14.5	- Chicken	3
Chicken, chorizo and red pepper, aioli (GF)	14.5	Goats cheese salad, cucumber, heritage tomato, dressed leaf, red onion jam, herb dressing (V)	10
Peeled black tiger prawn, chorizo, lemon and lime mayonnaise (GF)	14.5		

SIDES	3.5		
Skinny fries (VE) (GF). Sweet potato fries (VE)(GF). Twice-cooked chips (VE) (GF). Chive mash (GF). Onion rings (V). Panache of seasonal vegetables (VE) (GF). Baby leaf garden salad, tomato, cucumber, pepper (VE)(GF)			

DESSERTS

HOT DRINKS

White chocolate Creme brulée, shortbread	6.5	Espresso	2.5
Eton mess, sweet whipped mascarpone, berries (GF)	6.5	Americano	3
Chocolate brownie, salted caramel sauce, vanilla ice cream (GF)	7	Macchiato	3
Lemon curd cheesecake, raspberry sorbet	7	Cappuccino	3
Yorvale Yorkshire ice cream sharing board (5 scoops)	6	Latte	3
		Flat White	3
		Decaf coffee	3
		Hot Chocolate	3
		Extra shot of coffee	0.5
		English Breakfast Tea	2.5
		Earl Grey	2.5

SUNDAY ROAST

We serve our roasts every Sunday from 12pm, but once they're gone they're gone!

HEARTY ROASTS

Our roasts come with garlic and herb roast potato, creamy mash, sweet braised red cabbage, honey glazed parsnip, tenderstem broccoli, thyme and butter glazed carrots, and a Yorkshire pudding with rich gravy.

Slow roasted sirloin of beef 14

French trimmed chicken breast 12

For those aged 5-12 we offer any of our delicious roast dinners with all the trimmings; half the portion & half the price.

We believe buying local quality produce is very important which is why we are proud to say all our food has come from local quality suppliers such as Harrison's Family Butchers, Sailbrand & Penistone Fruit and Veg

(V) vegetarian, (VE) vegan, (GF) gluten free. Menu items may contain or come into contact with allergens, cross contamination may occur. If you do suffer from any allergens please ask a member of our team so they can provide further information on ingredients and preparation procedures