

# 3 TIER LUTYENS' MENU - 49.95

### **STARTERS**

BUTTERNUT SQUASH SOUP truffle oil, toasted hazelnuts. (V/GF) 341kcal. (VE) option available 352kcal.

HERITAGE TOMATOES & BURRATA bloody mary foam. (V) 267kcal.

DUCK LIVER PARFAIT

caramelised onion chutney, grilled sourdough. 511kcal.

## **MAIN COURSE**

ROASTED SUPREME OF CHICKEN

wild mushroom ragout with grain mustard, garlic kale & pink fir apple potatoes. (GF) 857kcal.

RACK OF LAMB

dauphinoise, ratatouille, rosemary & thyme jus. (GF) 832kcal.

WILD MUSHROOM AND TRUFFLE PAPPARDELLE

creamy wild mushrooms with black truffle pieces topped with shaved italian cheese & herbs. (V) 1657kcal. (VE) risotto option available 1099kcal.

### **DESSERTS**

CHOCOLATE AND CHERRY POT

70% dark chocolate, mascarpone & black cherries. (V/GF) 677kcal.

LEMON AND LIME POSSET

homemade shortbread. (V) 729kcal.

TREACLE TART

clotted cream. (V) 684kcal. (VE) dessert option available 356kcal.

Sourdough boule & butter (V) 326kcal also included
Adults need around 2000 calories per day.

ease note, we can not guarantee any of our food is allergen-free or that the risk of cross-contamination has been completely eliminated. In order to ensure your safety, if you do have allergies or intolerances it is important that you tell us in advance. All allergen and nutritional information can be found at www.thevauliteadnil.co.uk





# 5 TIER LUTYENS' MENU - 74.95

### **AMUSE-BOUCHE**

### **BLOODY MARY SPHERE**

11kcal. (VE) option available 9kcal.

### **STARTERS**

#### HAM HOCK TERRINE

piccalilli, grilled sourdough. 351kcal.

 $\frac{BUTTERNUT\ SQUASH\ SOUP}{\text{truffle oil, toasted hazelnuts. (V/GF)}\ \textit{341kcal.}} \text{ (VE) option available } \textit{352kcal.}}$ 

### HERITAGE TOMATOES & BURRATA

bloody mary foam. (V) 267kcal.

#### TUNA TATAKI

pickled cucumber, ginger, sesame & lime dressing (GF) 194kcal.

### **DUCK LIVER PARFAIT**

caramelised onion chutney, grilled sourdough. 511kcal.

### MAIN COURSE

### ROASTED SUPREME OF CHICKEN

wild mushroom ragout with grain mustard, garlic kale & pink fir apple potatoes. (GF) 857kcal.

### RACK OF LAMB

dauphinoise, ratatouille, rosemary & thyme jus. (GF) 832kcal.

### WILD MUSHROOM AND TRUFFLE PAPPARDELLE

creamy wild mushrooms with black truffle pieces topped with shaved italian cheese & herbs. (V) 1657kcal. (VE) risotto option available 1099kcal.

#### ROAST SEASONAL FILLET OF FISH

lemon & roasted garlic risotto, samphire, romesco sauce. (GF) 1585kcal.

#### FILLET STEAK

triple cooked chips, field mushroom, plum tomato and watercress. (GF) 1013kcal. served with your choice of: béarnaise sauce (V/GF) 293kcal / marmite hollandaise (V) 289kcal / peppercorn sauce (V/GF) 84kcal.

# DESSERTS

### APPLE TARTE TATIN

vanilla ice cream. (V) 689kcal.

### CHOCOLATE AND CHERRY POT

70% dark chocolate, mascarpone & black cherries. (V/GF) 677kcal.

#### LEMON AND LIME POSSET

homemade shortbread. (V) 729kcal.

### TREACLE TART

clotted cream. (V) 684kcal. (VE) dessert option available 356kcal.

### A SELECTION OF CHEESE FROM LEADENHALL MARKET

oat cakes, chutney & grapes. 589kcal

Sourdough boule & butter (V) 326kcal & handmade chocolates 119kcal also included. Adults need around 2000 calories per day. (V) Vegatraino, (VE) Vegan, (GF) olluten free

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