

Vulliamy  
Lounge  
**113**  
Restaurant & Bar

## APPETIZERS

Olives, artichokes and gherkins £3.50

Artisan sourdough, tomato butter £1.50

## STARTERS & SALADS

Chilled gazpacho, frozen basil, parmesan crisp (v)  
£5.95

Pea & feta tart, potato crisps, mint salsa (v)  
small £6.50/large £11.50

Mini pork & black pudding scotch eggs  
Charred cucumber, curry mayonnaise shoots £6.50

Grilled watermelon, crumbled goats' cheese,  
pine nuts, chicory salad  
small £6.50/large £11.95

Gin & tonic salmon, pink grapefruit, lemon crust, caviar, fine  
herbs £7.95

*Pairs well with Tanqueray gin 25ml & tonic water with fresh  
lime £7.00*

## MAIN PLATES

Law society beef burger, tomato relish, pickles,  
onion rings, triple cooked chips £12.50  
**(add bacon, cheese, onion £1.00 each)**

Grilled Barnsley chop, sauté potatoes,  
fine beans, mint jus £15.95

Line caught tuna spring roll, shiitake mushrooms,  
tomato couscous, roasted pepper dressing £16.25

London Pride battered Cornish cod loin, triple cooked  
chips, crushed peas £16.00

Mushroom, broad bean & tarragon linguini,  
madeira sauce, aged parmesan (v) £13.25

*Pairs well with Chablis Domaine Louis Robin, chardonnay 2014 175ml glass £7.50*

## SIDES

Hispi cabbage | New potatoes | Tomato salad | Fine beans | Triple cooked chips  
£3.50 each

## DESSERTS

Selection of ice creams and sorbets £5.50

Summer pudding jam jar, clotted cream, fresh English strawberries £5.50  
*Pairs well with Sip Smith summer cup gin 25ml & lemonade £7.00*

British cheese from small farms, artisan crackers & quince jelly £9.95

**For those with special dietary requirements or allergies, who may wish to know about the food or drink ingredients used, please speak to your server when making your order. All prices include VAT at the prevailing rate**