

SUNDAY

SHARERS AND STARTERS

Sharing platter* prawn & lobster cocktail, baked garlic & cheese mushrooms, a duo of pâté and rustic bread **£15.25**

Box-baked Camembert* topped with cider-soaked raisins, served with celery and rustic bread (V) *Ideal to share* **£10.75**

Warm rustic breads with butter topped with soya roasted seeds, olive oil and apple balsamic vinegar (V) **£3.50**

Mixed olives marinated in lemon & thyme (V) **£2.95**

Stone-baked flatbread topped with garlic butter (V) **£4.50** Add: Cheddar **£1.00**

Oven-baked button & Portobello mushrooms in a garlic and mature cheddar sauce with rustic bread (V) **£5.25**

Today's soup with rustic bread (V) **£3.75**

Prawn & lobster cocktail with avocado, lobster mayonnaise and rustic bread **£5.75**

Duo of pâté* coarse pork, Madeira & bacon pâté and oak-smoked chicken liver parfait with Bramley apple butter, baby gherkins and rustic bread **£5.50**

Smoked duck breast with blackcurrant curd, orange segments and mini summer puddings **£6.75**

Broad bean, spring onion & Pecorino croquettes with pulled ham and a dressed pea salad **£5.25**

Black Pearl scallops & prawns in garlic butter with rustic bread **£7.75**

ROASTS

Hand-carved Sunday roasts served with roast potatoes, seasonal vegetables, Yorkshire pudding and a jug of gravy*

Roast beef **£10.95**

Glazed rump of lamb **£12.95**

Ricotta, spinach & red pepper tart with a tomato, olive & herb sauce (V) **£9.95**

Roast breast of turkey with lemon & thyme stuffing wrapped in bacon **£9.95**

Sunday roast platter rump of roast beef, roast breast of turkey and glazed rump of lamb, with lemon & thyme stuffing wrapped in bacon **£11.95** Platter for two **£23.50**

Beef platter* rump of roast beef with slow-cooked short rib **£13.95** Platter for two **£27.50**

Add: Yorkshire pudding **£0.50** | Roast potatoes **£2.50** | Cauliflower cheese **£2.50**

SIGNATURE MAINS

Seared fillet of sea bass* on a lobster & prawn risotto with roasted cherry tomatoes and basil dressing **£16.50**

Slow-cooked ham hock* with orange & malt-whisky marmalade glaze on spring onion mash with honey-roasted carrots and a white wine cream sauce **£10.95**

Broad bean & asparagus risotto with roasted cherry tomatoes and Italian hard cheese (V) **£9.75**

Courgette, carrot & chickpea burger in a brioche bun with broad bean houmous and triple-cooked chips (V) **£9.75**

Moroccan-style cous cous salad* spicy cous cous with cider-soaked raisins, fresh pineapple, coconut, grapes and a pineapple dressing (V) **£9.75**

Add: Chargrilled chicken breast **£3.00** Steamed salmon fillet **£4.00** Chargrilled halloumi (V) **£3.00**

VINTAGE CLASSICS

Hunter's chicken* chargrilled chicken breast, topped with smoked cheddar and ginger beer glazed thick-cut streaky bacon, with triple-cooked chips and barbecue sauce **£10.95**

Steak and mushroom pie slow-cooked British beef in a red wine sauce, topped with puff pastry, served with mash and seasonal vegetables **£11.25**

British chicken pie slow-cooked chicken in a creamy white wine sauce, topped with puff pastry, with spring onion mash and seasonal vegetables **£9.25**

Fish and chips* line-caught cod in beer-batter with triple-cooked chips, mushy peas and samphire tartare sauce **£11.25**

Caesar salad dressed cos lettuce with bacon lardons, anchovies and Italian hard cheese served with stone-baked garlic flat bread **£8.25**

Add: Chargrilled chicken breast **£3.00** Steamed salmon fillet **£4.00** Chargrilled halloumi (V) **£3.00**

STEAKS AND BURGERS

All of our steaks are aged for a minimum of 28 days for superb flavour and tenderness, and are served with an onion & thyme fritter and triple-cooked chips

8oz rump **£11.95** **8oz sirloin** **£14.50** **10oz ribeye** **£18.95**

7oz fillet our most tender premium steak comes with your choice of sauce **£20.50**

Add: Béarnaise or brandy peppercorn sauce **£1.50** Garlic prawns **£3.00** Oven-baked garlic & cheese mushrooms **£2.50**

7oz British beef burger in a brioche bun with smoked cheddar, ginger beer glazed thick-cut streaky bacon and triple-cooked chips **£9.95**

Wagyu burger premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun with onion chutney and triple-cooked chips **£12.95**

Add: Cheddar **£1.00** Thick-cut streaky bacon **£1.50**

SIDES

Triple-cooked chips **£2.50** | Sweet potato fries **£3.00** | Dressed side salad **£2.50** | Seasonal vegetables **£2.50**

Onion & thyme fritter **£2.50** | Baby potatoes **£2.50**

PUDDINGS

Carrot cake cheesecake (V) **£5.25**

Honey-ripple frozen natural yoghurt (V) **£4.75**

Bramley apple pie (V) **£4.75**

Eton Mess (V) **£5.75**

Belgian chocolate brownie* (V) **£4.75**

Classic sherry trifle* (V) **£5.50**

Melba crème brûlée (V) **£5.25**

Plum, rhubarb & cherry crumble (V) **£5.75**

Sticky toffee & apple pudding (V) **£4.75**

Bakewell slice* (V) **£6.75**

British cheeseboard* (V) **£7.95**

Why not share?

Pudding tasting platter* (V) **£8.95**

Mini puddings and a hot drink

choose from Bakewell slice*, Bramley apple pie, Eton mess or classic sherry trifle* (V) **£4.50**

Liqueur coffee + **£1.40**



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* Contains alcohol. We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. All prices include VAT at the current rate. 100% of tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.