# DINNER

■ FIXED PRICE MENU 2 courses £12.95 / 3 courses £15.95 / Selected dishes Monday-Friday 5-8pm

# SHARERS AND GRAZING

**Warm rustic breads** with soya roasted seed butter (V) £3.50

**Bowl of mixed olives** marinated in lemon and thyme (V) £2.95

**Pork scratchings** with gooseberry chutney £3.50

Garlic and rosemary pizzettes stone-baked with vine cherry tomatoes (V). Ideal to share £4.50

Add to your pizzette: Broad bean houmous £1.45 Cheddar £1.00

**Box-baked Camembert**\* with warm rustic bread (V). *Ideal to share* £10.50

**Vintage tasting platter** prawn, lobster and avocado cocktail, oven-baked garlic and cheddar mushrooms, oak-smoked chicken liver pâté, onion chutney and warm rustic bread £14.95

## STARTERS

(I) King prawn, lobster and avocado cocktail in lobster mayonnaise with a crusty cob £5.50

Today's soup with warm rustic bread and soya roasted seed butter (V) £3.50

1 Oak-smoked chicken liver pâté with blackcurrant curd, onion chutney and warm rustic bread £5.25

**Scallops and king prawns in garlic butter** with warm rustic bread  $\pounds$ 7.50

(V) £4.95 Roasted kapia pepper and goats' cheese with vine cherry tomatoes, soya roasted seeds and a basil dressing (V)

Bacon and egg\* thick-cut bacon, a free range egg and crispy straw fries £4.50

Oven-baked garlic and cheddar mushrooms with warm rustic bread (V) £4.95

#### STONE-BAKED PIZZAS

# Hand-rolled dough, all served with a dressed side salad

- (V) £8.95 Margherita vine cherry tomatoes, mozzarella, cheddar and basil
- British cured meats Woodall's air-dried Royale ham, salami, onion chutney, mozzarella and cheddar £10.95
  - Thick-cut bacon and pineapple\* with mozzarella and red chilli £9.75
  - (E) Chicken and portobello mushroom with mozzarella, cheddar and creamy garlic sauce £10.25

# 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 and thyme fritter and triple-cooked chips

100z rump £11.50 80z sirloin £13.95 10oz ribeye £18.50

7oz fillet and your choice of sauce £20.25

Add to your steak: Brandy peppercorn sauce £1.50 Béarnaise sauce £1.50 Garlic king prawns £3.00 Oven-baked garlic and cheddar mushrooms £2.50

**7oz beef burger** in a brioche bun with smoked cheddar, thick cut streaky bacon with ginger beer glaze and triple-cooked chips £9.50

Courgette, carrot and chickpea burger in a brioche bun with broad bean houmous and triple-cooked chips (V) £9.25

**Wagyu burger** our premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun with onion chutney and triple-cooked chips £12.50



#### MAINS

#### Ask about our dish of the day

Lamb duo pan-fried lamb rump and a cheddar shepherd's pie with seasonal vegetables and a red wine jus £13.75

Goats' cheese and butternut squash tart with Braeburn apple and walnut pesto salad and triple-cooked chips (V) £10.50

(1) Slow-cooked ham hock with orange and malt whisky marmalade glaze on spring onion mash with honey roasted carrots and a white wine cream sauce £10.50

**British roast chicken** with sliced oven-baked potatoes, seasonal vegetables, lemon and thyme stuffing wrapped in bacon and a red wine jus £12.50

**Whole sea bass** wrapped in bacon and stuffed with herbs, baked on fennel and thyme served with baby potatoes and a pistou dressing £15.95

**Quinoa and edamame bean salad** with roasted beetroot, butternut squash, soya roasted seeds and pineapple dressing (V) £9.50

Caesar salad with crispy sweetcure bacon, anchovies, Italian hard cheese served with a garlic pizzette £7.95

• Add to your choice of salad: Chargrilled chicken breast £3.00 Salmon fillet £4.00 Chargrilled halloumi (V) £3.00

# VINTAGE CLASSICS

**Hunter's chicken**\* chargrilled chicken breast, topped with smoked cheddar and thick cut bacon with chips and barbecue sauce £10.50

10 Beer-battered halloumi with triple-cooked chips, mushy peas and gherkin relish (V) £9.50

Bacon and egg\* thick-cut bacon, a free-range egg and triple-cooked chips £8.50

**Beef and Merlot pie** slow-cooked beef, shallots and portobello mushrooms in a red wine sauce, topped with puff pastry, served with mash and seasonal vegetables £10.95

**Chicken and leek pie** in a creamy mustard and white wine sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £8.95

Fish and chips beer-battered cod and triple-cooked chips with mushy peas £10.95

## SIDES

Triple-cooked chips £2.50 Onion and thyme fritter £2.50 Dressed side salad £2.50 Sweet potato fries £3.00 Cheesy garlic pizzetta £3.00 Seasonal vegetables £3.00

# PUDDINGS

Passion fruit meringue tartlet (V) £4.95

Treacle tart (V) £4.50

Baked plums (V) £4.75

Sticky toffee and apple pudding (V) £4.75

**Belgian chocolate brownie**\* (V) £4.50

Eton tidy cheesecake £5.50

Classic sherry trifle\* £5.25

Rhubarb and custard compote £4.95

Bramley apple crumble (V) £5.50

Chocolate chip cookie and ice cream\* (V). Ideal to share £6.50

British cheeseboard £7.95

Tasting platter for two\* £8.95

### COFFEE AND A MINI PUDDING

Choose one of our hot drinks with one of these mini puddings £4.50 Liqueur coffee + £1.40

Chocolate pot (V) Mixed berry Eton mess (V) Sherry trifle\* Bramley apple crumble (V)

#### WE'D LOVE TO STAY IN TOUCH \*\*\*\*\*\*\*\*\*\*\*\*



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