

DINNER

F **FIXED PRICE MENU** 2 courses **£13.50** / 3 courses **£16.50** / *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* £10.75
- 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 £15.25

STARTERS

- F** **King prawn, lobster and avocado cocktail** in lobster mayonnaise with a crusty cob £5.75
- Today's soup** with warm rustic bread and soya roasted seed butter (V) £3.75
- F** **Oak-smoked chicken liver pâté** with blackcurrant curd, onion chutney and warm rustic bread £5.50
- Scallops and king prawns in garlic butter** with warm rustic bread £7.75
- F** **Roasted kapia pepper and goats' cheese** with vine cherry tomatoes, soya roasted seeds and a basil dressing (V) £5.25
- Bacon and egg*** thick-cut bacon, a free range egg and crispy straw fries £4.75
- Oven-baked garlic and cheddar mushrooms** with warm rustic bread (V) £5.25

STONE-BAKED PIZZAS

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

- F** **Margherita** vine cherry tomatoes, mozzarella, cheddar and basil (V) £9.50
- F** **British cured meats** Woodall's air-dried Royale ham, salami, onion chutney, mozzarella and cheddar £11.50
- F** **Thick-cut bacon and pineapple*** with mozzarella and red chilli £10.25
- F** **Chicken and portobello mushroom** with mozzarella, cheddar and creamy garlic sauce £10.75

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

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

7oz fillet and your choice of sauce £20.50

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 £9.95

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

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 £12.95

VINTAGE

— I N N S —

Turn over for more mains and puddings

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 £14.25

Goats' cheese and butternut squash tart with Braeburn apple and walnut pesto salad and triple-cooked chips (V) £10.95

F 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 £10.95

British roast chicken with sliced oven-baked potatoes, seasonal vegetables, lemon and thyme stuffing wrapped in bacon and a red wine jus £12.95

Whole sea bass wrapped in bacon and stuffed with herbs, baked on fennel and thyme served with baby potatoes and a pistou dressing £16.50

Quinoa and edamame bean salad with roasted beetroot, butternut squash, soya roasted seeds and pineapple dressing (V)⁺ £9.95

Caesar salad with crispy sweetcure bacon, anchovies, Italian hard cheese served with a garlic pizzette⁺ £8.25

⁺ 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 £10.95

F Beer-battered halloumi with triple-cooked chips, mushy peas and gherkin relish (V) £9.75

Bacon and egg* thick-cut bacon, a free-range egg and triple-cooked chips £8.75

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 £11.25

Chicken and leek pie in a creamy mustard and white wine sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £9.25

Fish and chips beer-battered cod and triple-cooked chips with mushy peas £11.25

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) £5.25

Belgian chocolate brownie* (V) £4.75

F Bramley apple crumble (V) £5.75

F Treacle tart (V) £4.75

Eton tidy cheesecake £5.75

Chocolate chip cookie and ice cream* (V). *Ideal to share* £6.75

F Baked plums (V) £4.75

Classic sherry trifle* £5.50

British cheeseboard £7.95

Sticky toffee and apple pudding (V) £4.75

Rhubarb and custard compote £5.25

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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* Contains alcohol. Fixed price menu is not available in conjunction with the Gourmet Society, Times+ card or any other promotional offer. 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.