

SUNDAY

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* £10.95
- 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 £15.50

STARTERS

- King prawn, lobster and avocado cocktail** in lobster mayonnaise with a crusty cob £5.95
- Today's soup** with warm rustic bread and soya roasted seed butter (V) £3.95
- Oak-smoked chicken liver pâté** with blackcurrant curd, onion chutney and warm rustic bread £5.75
- Scallops and king prawns in garlic butter** with warm rustic bread £7.95
- Bacon and egg*** thick-cut bacon, a free range egg and crispy straw fries £4.95
- Oven-baked garlic and cheddar mushrooms** with warm rustic bread (V) £5.50

ROASTS

Hand-carved Sunday roasts. All served with roast potatoes, seasonal vegetables, Yorkshire pudding and a never-ending jug of gravy*

- Rump of roast beef** £11.50
- Glazed rump of lamb** £13.50
- Roast breast of turkey** £10.50
- Herb-crusted sweetcure loin of pork** £9.95
- Ricotta, spinach and red pepper tart** with a tomato, olive and herb sauce (V) £10.50
- Beef platter for one** rump of roast beef with slow-cooked short rib £14.50
Platter for two £28.50
- Sunday roast platter** rump of roast beef, roast breast of turkey and herb-crusted sweetcure loin of pork, served with a lemon and thyme stuffing, wrapped in bacon £12.50
Platter for two £24.50

SIDES

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| Cauliflower cheese £2.50 | Yorkshire pudding 50p | Spring onion mash £2.50 |
| Seasonal vegetables £2.50 | Cheesy garlic pizzetta £3.00 | Triple-cooked chips £2.50 |
| Roast potatoes £2.50 | Sweet potato fries £3.00 | Onion and thyme fritter £2.50 |

VINTAGE CLASSICS

Hunter's chicken* chargrilled chicken breast, topped with smoked cheddar and thick cut bacon with chips and barbecue sauce £11.50

Beer-battered halloumi with triple-cooked chips, mushy peas and gherkin relish (V) £9.95

Chicken and leek pie in a creamy mustard and white wine sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £9.50

Fish and chips beer-battered cod and triple-cooked chips with mushy peas £11.50

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 fritter and triple-cooked chips

8oz rump £12.95 **8oz sirloin** £14.95 **10oz ribeye** £19.50

7oz fillet and your choice of sauce £20.95

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 £10.50

Courgette, carrot and chickpea burger in a brioche bun with broad bean houmous and triple-cooked chips (V) £10.25

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 £13.50

MAINS

Whole sea bass wrapped in bacon and stuffed with herbs, baked on fennel and thyme served with baby potatoes and a pistou dressing £16.95

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 £11.50

Quinoa and edamame bean salad with roasted beetroot, butternut squash, soya roasted seeds and pineapple dressing (V)⁺ £10.50

Caesar salad with crispy sweetcure bacon, anchovies, Italian hard cheese served with a garlic pizzette⁺ £8.50

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

PUDDINGS

Passion fruit meringue tartlet (V) £5.50

Treacle tart (V) £4.95

Baked plums (V) £4.95

Sticky toffee and apple pudding (V) £4.95

Belgian chocolate brownie* (V) £4.95

Eton tidy cheesecake £5.95

Classic sherry trifle* £5.75

Rhubarb and custard compote £5.50

Bramley apple crumble (V) £5.95

Chocolate chip cookie and ice cream* (V). Ideal to share £6.95

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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VINTAGE INNS FAMILY

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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.