

LUNCH

SHARERS AND STARTERS

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

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

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

Mixed olives marinated in lemon & thyme (V)

Stone-baked flatbread† topped with garlic butter (V) *Add:* Cheddar

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

Today's soup with rustic bread (V)

Prawn & lobster cocktail with avocado, lobster mayonnaise and rustic bread

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

Salt & pepper calamari with chorizo-flavour seasoning and chipotle mayonnaise

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

SMALL OR LARGE

Smoked haddock kedgeree fishcake* with broccoli, roasted vine tomatoes and a basil dressing

Yorkshire ham and free range egg with triple-cooked chips

Fried chicken southern-fried style chicken on the bone with straw fries and chipotle mayonnaise

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

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

Add: Chargrilled chicken breast | Steamed salmon fillet | Chargrilled halloumi (V)

MAINS

Ask our team about our daily specials

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

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

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

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

Breaded scampi with triple-cooked chips, a dressed side salad and samphire tartare sauce

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

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

Roast British chicken with roasted sliced potatoes, seasonal vegetables, lemon & thyme stuffing wrapped in bacon and a red wine jus

Caesar salad† dressed cos lettuce with bacon lardons, anchovies and Italian hard cheese served with stone-baked garlic flatbread

Add: Chargrilled chicken breast | Steamed salmon fillet | Chargrilled halloumi (V)

VINTAGE
— I N N S —

Turn over for more dishes...

STONE - BAKED PIZZAS[†]

Hand-rolled dough, all served with a dressed side salad or triple-cooked chips

Margherita vine cherry tomatoes, cheddar, mozzarella and basil (V)

Cured continental meats with caramelised onion chutney, cheddar and mozzarella

Pulled ham and pineapple with cheddar, mozzarella and red chilli

Chicken and Portobello mushroom with cheddar, mozzarella and a creamy garlic sauce

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 | **8oz sirloin** | **10oz ribeye**

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

Add: Béarnaise or brandy peppercorn sauce | Garlic prawns | Oven-baked garlic & cheese mushrooms

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

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

Add: Cheddar | Thick-cut streaky bacon

SANDWICHES

All served with straw fries

Chicken BLT grilled chicken breast, sweetcure bacon, gem lettuce and tomato

Chargrilled rump steak with horseradish mayonnaise and fried onions 4oz | 8oz

Cod fish finger beer-battered cod goujons and samphire tartare sauce

Prawn and hot-smoked salmon

Cheese and pickle Taw Valley cheddar and pickle (V)

Ham and mustard* Yorkshire ham and grain mustard

SIDES

Triple-cooked chips | Sweet potato fries | Dressed side salad | Seasonal vegetables

Onion & thyme fritter | Baby potatoes

PUDDINGS

Carrot cake cheesecake (V)

Honey-ripple frozen natural yoghurt (V)

Bramley apple pie (V)

Eton Mess (V)

Belgian chocolate brownie* (V)

Classic sherry trifle* (V)

Melba crème brûlée (V)

Plum, rhubarb & cherry crumble (V)

Sticky toffee & apple pudding (V)

Bakewell slice* (V)

British cheeseboard* (V)

Why not share?

Pudding tasting platter* (V)

Mini puddings and a hot drink

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

Liqueur coffee

WE'D LOVE TO STAY IN TOUCH



BECOME PART OF THE
VINTAGE INNS FAMILY.

Sign up to our mailing list to enjoy a complimentary bottle of Prosecco on your birthday.
Visit vintageinn.co.uk/signup and sign up to receive our latest news and offers.

* Contains alcohol. † Stone-baked flatbread and pizzas are not available in certain pubs. 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.