

SUNDAY

SHARERS AND STARTERS

Sharing platter* prawn & lobster cocktail, 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 & Portobello mushrooms in a garlic and 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

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

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

Black Pearl scallops & prawns in garlic butter with rustic bread

ROASTS

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

Roast beef

Glazed rump of lamb

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

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

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

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

Add: Yorkshire pudding | Roast potatoes | Cauliflower cheese

SIGNATURE MAINS

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

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

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

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

VINTAGE
— I N N S —

Turn over for more dishes...

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

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

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

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)

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

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

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WE'D LOVE TO STAY IN TOUCH

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.

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* 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.