

LUNCH

SHARERS AND STARTERS

Sharing platter* prawn & lobster cocktail, oven-baked garlic & cheese mushrooms, a duo of pâté and rustic bread **£14.95**

Box-baked Camembert* topped with cider-soaked raisins, served with celery and rustic bread (V) *Ideal to share* **£10.50**

Warm rustic breads with butter topped with soya roasted seeds, olive oil and apple balsamic vinegar (V) **£3.75**

Mixed olives marinated in lemon & thyme (V) **£2.95**

Stone-baked flatbread topped with garlic butter (V) **£4.50** Add: Cheddar **£1.00**

Oven-baked button and Portobello mushrooms in a garlic & mature cheddar sauce with rustic bread (V) **£4.95**

Today's soup with rustic bread (V) **£3.50**

Prawn & lobster cocktail with avocado, lobster mayonnaise and rustic bread **£5.75**

Duo of pâté* coarse pork, Madeira & bacon pâté and oak-smoked chicken liver parfait with Bramley apple butter, baby gherkins and rustic bread **£5.50**

Salt & pepper calamari with chorizo-flavour seasoning and chipotle mayonnaise **£4.25**

Broad bean, spring onion & Pecorino croquettes with pulled ham and a dressed pea salad **£4.95**

SMALL OR LARGE

Smoked haddock kedgeree fishcake* with broccoli, roasted vine tomatoes and a basil dressing **£7.45/£10.45**

Yorkshire ham and free range egg with triple-cooked chips **£7.45/£10.45**

Fried chicken southern-fried style chicken on the bone with straw fries and chipotle mayonnaise **£6.95/£9.95**

Broad bean & asparagus risotto with roasted cherry tomatoes and Italian hard cheese (V) **£6.95/£9.45**

Moroccan-style cous cous salad* spicy cous cous with cider-soaked raisins, fresh pineapple, coconut, grapes and a pineapple dressing (V) **£6.95/£9.45**

Add: Chargrilled chicken breast **£3.00** Steamed salmon fillet **£4.00** Chargrilled halloumi (V) **£3.00**

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 **£14.25**

Courgette, carrot & chickpea burger in a brioche bun with broad bean houmous and triple-cooked chips (V) **£9.50**

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 **£10.50**

Steak & mushroom pie slow-cooked British beef in a red wine sauce, topped with puff pastry, served with mash and seasonal vegetables **£10.95**

Breaded scampi with triple-cooked chips, a dressed side salad and samphire tartare sauce **£7.95**

British chicken pie slow-cooked chicken in a creamy white wine sauce, topped with puff pastry, with spring onion mash and seasonal vegetables **£9.25**

Fish and chips* line-caught cod in beer-batter with triple-cooked chips, mushy peas and samphire tartare sauce **£10.95**

Roast British chicken with roasted sliced potatoes, seasonal vegetables, lemon & thyme stuffing wrapped in bacon and a red wine jus **£12.50**

Caesar salad dressed cos lettuce with bacon lardons, anchovies and Italian hard cheese served with stone-baked garlic flatbread **£7.95**

Add: Chargrilled chicken breast **£3.00** Steamed salmon fillet **£4.00** Chargrilled halloumi (V) **£3.00**

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) £8.95

Cured continental meats with caramelised onion chutney, cheddar and mozzarella £10.95

Pulled ham and pineapple with cheddar, mozzarella and red chilli £9.75

Chicken and Portobello mushroom with cheddar, mozzarella and a 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 & thyme fritter and triple-cooked chips

8oz rump £11.95 **8oz sirloin** £14.25 **10oz ribeye** £18.50

7oz fillet our most tender premium steak comes with your choice of sauce £20.50

Add: Béarnaise or brandy peppercorn sauce £1.50 Garlic prawns £3.00 Oven-baked garlic & cheese mushrooms £2.50

7oz British beef burger in a brioche bun with smoked cheddar, ginger-beer glazed thick-cut streaky bacon and triple-cooked chips £9.75

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 £12.50

Add: Cheddar £1.00 Thick-cut streaky bacon £1.50

SANDWICHES

All served with straw fries

Chicken BLT grilled chicken breast, sweetcure bacon, gem lettuce and tomato £5.75

Chargrilled rump steak with horseradish mayonnaise and fried onions 4oz £6.95 8oz £8.95

Cod fish finger beer-battered cod goujons and samphire tartare sauce £5.50

Prawn and hot-smoked salmon £5.75

Cheese and pickle Taw Valley cheddar and pickle (V) £4.95

Ham and mustard* Yorkshire ham and grain mustard £5.95

SIDES

Triple-cooked chips £2.50 | Sweet potato fries £3.00 | Dressed side salad £2.50 | Seasonal vegetables £2.50

Onion & thyme fritter £2.50 | Baby potatoes £2.50

PUDDINGS

Carrot cake cheesecake (V) £4.95

Honey-ripple frozen natural yoghurt (V) £4.50

Bramley apple pie (V) £4.75

Eton Mess (V) £5.50

Belgian chocolate brownie* (V) £4.75

Classic sherry trifle* (V) £5.25

Melba crème brûlée (V) £4.95

Plum, rhubarb & cherry crumble (V) £5.50

Sticky toffee & apple pudding (V) £4.95

Bakewell slice* (V) £6.50

British cheeseboard* (V) £7.95

Why not share?

Pudding tasting platter* (V) £8.95

Mini puddings and a hot drink

choose from Bakewell slice*, Bramley apple pie, Eton mess or classic sherry trifle* (V) £4.50

Liqueur coffee + £1.40

WE'D LOVE TO STAY IN TOUCH



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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. 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.