

# LUNCH

## SHARERS AND STARTERS

**Sharing platter\*** prawn & lobster cocktail, oven-baked garlic & cheese mushrooms, a duo of pâté and rustic bread **£15.75**

**Box-baked Camembert\*** topped with cider-soaked raisins, served with celery and rustic bread (V) *Ideal to share* **£10.95**

**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) **£5.50**

**Today's soup** with rustic bread (V) **£3.95**

**Prawn & lobster cocktail** with avocado, lobster mayonnaise and rustic bread **£6.25**

**Duo of pâté\*** coarse pork, Madeira & bacon pâté and oak-smoked chicken liver parfait with Bramley apple butter, baby gherkins and rustic bread **£5.95**

**Salt & pepper calamari** with chorizo-flavour seasoning and chipotle mayonnaise **£4.50**

**Broad bean, spring onion & Pecorino croquettes** with pulled ham and a dressed pea salad **£5.50**

## SMALL OR LARGE

**Smoked haddock kedgeree fishcake\*** with broccoli, roasted vine tomatoes and a basil dressing **£7.95/£10.95**

**Yorkshire ham and free range egg** with triple-cooked chips **£7.95/£10.95**

**Fried chicken** southern-fried style chicken on the bone with straw fries and chipotle mayonnaise **£7.45/£10.45**

**Broad bean & asparagus risotto** with roasted cherry tomatoes and Italian hard cheese (V) **£7.45/£9.95**

**Moroccan-style cous cous salad\*** spicy cous cous with cider-soaked raisins, fresh pineapple, coconut, grapes and a pineapple dressing (V) **£7.45/£9.95**

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 **£15.25**

**Courgette, carrot & chickpea burger** in a brioche bun with broad bean houmous and triple-cooked chips (V) **£10.50**

**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 **£11.50**

**Steak & mushroom pie** slow-cooked British beef in a red wine sauce, topped with puff pastry, served with mash and seasonal vegetables **£11.50**

**Breaded scampi** with triple-cooked chips, a dressed side salad and samphire tartare sauce **£8.75**

**British chicken pie** slow-cooked chicken in a creamy white wine sauce, topped with puff pastry, with spring onion mash and seasonal vegetables **£9.95**

**Fish and chips\*** line-caught cod in beer-batter with triple-cooked chips, mushy peas and samphire tartare sauce **£11.50**

**Roast British chicken** with roasted sliced potatoes, seasonal vegetables, lemon & thyme stuffing wrapped in bacon and a red wine jus **£13.50**

**Caesar salad** dressed cos lettuce with bacon lardons, anchovies and Italian hard cheese served with stone-baked garlic flatbread **£8.50**

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) £9.95

**Cured continental meats** with caramelised onion chutney, cheddar and mozzarella £11.95

**Pulled ham and pineapple** with cheddar, mozzarella and red chilli £10.75

**Chicken and Portobello mushroom** with cheddar, mozzarella and a creamy garlic sauce £11.25

## 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** £12.95 **8oz sirloin** £15.50 **10oz ribeye** £19.50

**7oz fillet** our most tender premium steak comes with your choice of sauce £21.50

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 £10.75

**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 £13.50

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 £6.25

**Chargrilled rump steak** with horseradish mayonnaise and fried onions 4oz £7.50 8oz £9.50

**Cod fish finger** beer-battered cod goujons and samphire tartare sauce £5.95

**Prawn and hot-smoked salmon** £6.25

**Cheese and pickle** Taw Valley cheddar and pickle (V) £5.50

**Ham and mustard\*** Yorkshire ham and grain mustard £6.50

## 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) £5.50

Honey-ripple frozen natural yoghurt (V) £4.95

Bramley apple pie (V) £5.25

Eton Mess (V) £5.95

Belgian chocolate brownie\* (V) £5.25

Classic sherry trifle\* (V) £5.75

Melba crème brûlée (V) £5.50

Plum, rhubarb & cherry crumble (V) £5.95

Sticky toffee & apple pudding (V) £5.25

Bakewell slice\* (V) £6.95

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

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\* 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.