

# SUNDAY

## SHARERS AND STARTERS

- Sharing platter\*** prawn & lobster cocktail, 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 & Portobello mushrooms** in a garlic and 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**
- Smoked duck breast** with blackcurrant curd, orange segments and mini summer puddings **£6.50**
- Broad bean, spring onion & Pecorino croquettes** with pulled ham and a dressed pea salad **£4.95**
- Black Pearl scallops & prawns** in garlic butter with rustic bread **£7.75**

## ROASTS

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

**Roast beef** **£10.50**

**Glazed rump of lamb** **£12.50**

**Ricotta, spinach & red pepper tart** with a tomato, olive & herb sauce (V) **£9.50**

**Roast breast of turkey** with lemon & thyme stuffing wrapped in bacon **£9.50**

**Sunday roast platter** rump of roast beef, roast breast of turkey and glazed rump of lamb, with lemon & thyme stuffing wrapped in bacon **£11.50** Platter for two **£22.50**

**Beef platter\*** rump of roast beef with slow-cooked short rib **£13.50** Platter for two **£26.50**

Add: Yorkshire pudding **£0.50** | Roast potatoes **£2.50** | Cauliflower cheese **£2.50**

## SIGNATURE MAINS

- Seared fillet of sea bass\*** on a lobster & prawn risotto with roasted cherry tomatoes and basil dressing **£15.95**
- Slow-cooked ham hock\*** with orange & malt-whisky marmalade glaze on spring onion mash with honey-roasted carrots and a white wine cream sauce **£10.50**
- Broad bean & asparagus risotto** with roasted cherry tomatoes and Italian hard cheese (V) **£9.45**
- Courgette, carrot & chickpea burger** in a brioche bun with broad bean houmous and triple-cooked chips (V) **£9.50**
- Moroccan-style cous cous salad\*** spicy cous cous with cider-soaked raisins, fresh pineapple, coconut, grapes and a pineapple dressing (V) **£9.45**
- Add: Chargrilled chicken breast **£3.00** Steamed salmon fillet **£4.00** Chargrilled halloumi (V) **£3.00**

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 **£10.50**

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

**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**

**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**

## 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**

## 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**

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VINTAGE INNS FAMILY.

### 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](http://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.