LUNCH

B FIXED PRICE MENU 2 courses £11.95 / 3 courses £14.95 / Selected dishes Monday-Friday until 5pm

SHARERS AND GRAZING

Warm rustic breads with soya roasted seed butter (V) £3.50
Bowl of mixed olives marinated in lemon and thyme (V) £2.95
Pork scratchings with gooseberry chutney £3.50

Garlic and rosemary pizzettes stone-baked with vine cherry tomatoes (V). *Ideal to share* £4.50 Add to your pizzette: Broad bean houmous £1.45 Cheddar £1.00

Box-baked Camembert* with warm rustic bread (V). Ideal to share £10.95

Vintage tasting platter prawn, lobster and avocado cocktail, oven-baked garlic and cheddar mushrooms, oak-smoked chicken liver pâté, onion chutney and warm rustic bread £15.50

STARTERS

King prawn, lobster and avocado cocktail in lobster mayonnaise with a crusty cob £5.95
Today's soup with warm rustic bread and soya roasted seed butter (V) £3.95
Salt and pepper calamari with chorizo flavour seasoning and chipotle mayonnaise £4.05
Oak-smoked chicken liver pâté with blackcurrant curd, onion chutney and warm rustic bread £5.75
Smoked haddock and ale rarebit on Somerset cider creamed leeks with cockles £6.95
Caesar salad crispy sweetcure bacon, anchovies, Italian hard cheese served with a garlic pizzette £4.95
Bacon and egg* thick-cut bacon, a free range egg and crispy straw fries £4.95
Oven-baked garlic and cheddar mushrooms with warm rustic bread (V) £5.50

SANDWICHES

Served on a crusty cob, with triple-cooked chips or a side salad

Warm chicken and crispy sweetcure bacon £6.25
Rump steak with horseradish mayonnaise and an onion and thyme fritter £7.50
Beer-battered cod fish fingers with sea herb tartare sauce £5.95
Camembert and bacon melt £6.50. Available without bacon (V) £5.50
Spiced vegetable tortilla wrap with aubergine, spinach and kidney beans (V) £5.75

STONE-BAKED PIZZAS

Hand-rolled dough, all served with a dressed side salad

Margherita vine cherry tomatoes, mozzarella, cheddar and basil (V) £9.95
 British cured meats Woodall's air-dried Royale ham, salami, onion chutney, mozzarella and cheddar £11.95
 Thick-cut bacon and pineapple* with mozzarella and red chilli £10.75

Chicken and portobello mushroom with mozzarella, cheddar and 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 and thyme fritter and triple-cooked chips

8oz rump £12.95 **8oz sirloin** £14.95 **10oz ribeye** £19.50

7oz fillet and your choice of sauce £20.95

Add to your steak: Brandy peppercorn sauce £1.50 Béarnaise sauce £1.50 Garlic king prawns £3.00 Oven-baked garlic and cheddar mushrooms £2.50

7oz beef burger in a brioche bun with smoked cheddar, thick cut streaky bacon with ginger beer glaze and triple-cooked chips £10.50

Courgette, carrot and chickpea burger in a brioche bun with broad bean houmous and triple-cooked chips (V) £10.25

Wagyu burger our 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



MAINS

Ask about our dish of the day

Lamb duo pan-fried lamb rump and a cheddar shepherd's pie with seasonal vegetables and a red wine jus £14.75

1 Roasted butternut squash, beetroot and cheese quiche served warm, with a dressed side salad (V) £8.50

Smoked haddock and ale rarebit on Somerset cider creamed leeks with cockles and spring onion mash £9.95

© Chargrilled chicken breast and kapia pepper on baby potatoes with a basil dressing £9.50

British roast chicken with sliced oven-baked potatoes, seasonal vegetables, lemon and thyme stuffing wrapped in bacon and a red wine jus £13.50

Quinoa and edamame bean salad with roasted beetroot, butternut squash, soya roasted seeds and pineapple dressing (V)[©] £10.50

Caesar salad with crispy sweetcure bacon, anchovies, Italian hard cheese served with a garlic pizzette^{\oplus} £8.50

• Add to your choice of salad: Chargrilled chicken breast £3.00 Salmon fillet £4.00 Chargrilled halloumi (V) £3.00

VINTAGE CLASSICS

Hunter's chicken* chargrilled chicken breast, topped with smoked cheddar and thick cut bacon with chips and barbecue sauce £11.50

Breaded scampi with triple-cooked chips, a dressed side salad and sea herb tartare sauce £8.50

Chicken and leek pie in a creamy mustard and white wine sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £9.50

Fish and chips beer-battered cod and triple-cooked chips with mushy peas £11.50 Or our sustainably sourced fish £8.75

(B) Today's Althams sausage and spring onion mash^{*} three butcher's choice sausages, onion and thyme fritter and gravy £9.95

Bacon and egg* thick-cut bacon, a free-range egg and triple-cooked chips £8.95

Beef and Merlot pie slow-cooked beef, shallots and portobello mushrooms in a red wine sauce, topped with puff pastry, served with mash and seasonal vegetables £11.50

SIDES

| Triple-cooked chips £2.50 | Onion and thyme fritter £2.50 | Dressed side salad £2.50 |
|---------------------------|-------------------------------|---------------------------|
| Sweet potato fries £3.00 | Cheesy garlic pizzetta £3.00 | Seasonal vegetables £3.00 |

PUDDINGS

Belgian chocolate brownie* (V) £4.95

Eton tidy cheesecake £5.95

Classic sherry trifle* £5.75

Rhubarb and custard compote £5.50 **Bramley apple crumble** (V) £5.95

Chocolate chip cookie and ice cream^{*} (V). Ideal to share £6.95

British cheeseboard £7.95

Tasting platter for two^{*} £8.95

COFFEE AND A MINI PUDDING

Choose one of our hot drinks with one of these mini puddings \pounds 4.50 Liqueur coffee $+ \pounds$ 1.40

Chocolate pot (V) **Mix**

Passion fruit meringue

tartlet (V) £5.50

Treacle tart (V) £4.95

Baked plums (V) £4.95

Sticky toffee and apple

pudding (V) £4.95

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Sherry trifle^{*} **Bramley apple crumble** (V)

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* Contains alcohol. Fixed price menu is not available in conjunction with the Gourmet Society, Times+ card or any other promotional offer. 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.