

DINNER

FP FIXED PRICE MENU 2 courses / 3 courses / *Selected dishes Monday–Friday 5–8pm*

SHARERS AND STARTERS

Sharing platter* prawn & lobster cocktail, oven-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 and Portobello mushrooms in a garlic & mature cheddar sauce with rustic bread (V)

Today's soup with rustic bread (V)

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

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

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

Black Pearl scallops & prawns in garlic butter with rustic bread

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

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

STONE - BAKED PIZZAS⁺

Hand-rolled dough, all served with a dressed side salad or triple-cooked chips

FP **Margherita** vine cherry tomatoes, cheddar, mozzarella and basil (V)

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

FP **Pulled ham and pineapple** with cheddar, mozzarella and red chilli

FP **Chicken and Portobello mushroom** with cheddar, mozzarella and creamy garlic sauce

SIGNATURE 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

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

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

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

Seafood risotto Black Pearl scallops, lobster & prawn risotto topped with roasted cherry tomatoes and Italian hard cheese

FP **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

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

Yorkshire ham and free range eggs with triple-cooked chips

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

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

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

FP 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

FP Carrot cake cheesecake (V)

FP Honey-ripple frozen natural yoghurt (V)

FP 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

WE'D LOVE TO STAY IN TOUCH



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VINTAGE INNS FAMILY.

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* Contains alcohol. † Stone-baked flatbread and pizzas are not available in certain pubs. Fixed price menu is not available in conjunction with the Gourmet Society card. 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.