

STEAK & SUPPER

3 COURSES FROM £20 - Choose any starter, main and pudding

STARTERS

✓ **Oven-baked button and Portobello mushrooms** in a garlic & mature Cheddar sauce with rustic bread

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

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

Black pearl scallops & prawns (+£2) in garlic butter with rustic bread

✓ **Today's soup** with rustic bread

MAINS

All of our steaks are aged for a minimum of 28 days for superb flavour and tenderness

8oz sirloin

With triple-cooked chips and home-made onion rings

10oz ribeye

With triple-cooked chips and home-made onion rings

7oz fillet (+£5)

Our most tender premium steak comes served with triple-cooked chips, home-made onion rings and your choice of sauce

Duck supper

Boneless duck glazed with an orange & malt whisky marmalade served with roasted sliced potatoes, green beans and a red wine jus

Wagyu burger

Our premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun with homemade onion rings and triple-cooked chips

Beef Wellington (+£5)

Beef fillet, pâté and Portobello mushrooms baked in puff pastry, with baby potatoes, green beans and a red wine jus

Mixed grill (+£5)

4oz rump steak, cherry orchard pork sausage, lamb rump, thick-cut bacon, black pudding, free-range fried egg and triple-cooked chips

SIDES

Béarnaise or brandy peppercorn sauce £1.50 | ✓ Dressed side salad £2.50 | ✓ Triple-cooked chips £2.50

✓ Sweet potato fries £3.00 | Garlic prawns £3.00 | ✓ Baby potatoes £2.50 | ✓ Home-made onion rings £2.50

✓ Seasonal vegetables £2.50

PUDDINGS

✓ **Carrot cake cheesecake** creamy Madagascan vanilla cream cheese on a carrot cake base

✓ **Sticky toffee and apple pudding** Bramley apple & date sponge, topped with toffee sauce and served with custard

✓ **Belgian chocolate brownie*** with chocolate sauce and Irish liqueur ice cream

British cheeseboard* (+£2) Cornish blue, Wensleydale with cranberries, Sandham's Lancashire, and British goats' cheese with grapes, chutney and a selection of Fudge's nut & mixed seed biscuits

VINTAGE
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*Contains alcohol. Fixed price menu is not available in conjunction with the Gourmet Society card or any other promotional offer. All prices include VAT at the current rate. 100% of tips are retained by our team members. 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.