

# SATURDAY STEAK SUPPER

*Our steaks are chargrilled and aged for a minimum of 28 days for the optimum flavour and texture.  
Treat yourself to your favourite steak dish tonight, paired with a delicious starter  
and finished with a delightful pudding from just £20.*

**THREE COURSES FROM £20\***  
**CHOOSE ANY STARTER, MAIN AND PUDDING**

## STARTERS

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

**Duck liver pâté** duck liver & port parfait with Bramley apple butter served with rustic bread

**V Deep-fried breaded Brie** in a crispy panko crumb served with apricot chutney

**Chargrilled lamb koftas** served with crispy Asian slaw and chilli chipotle jam

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

## MAINS

*Our traditional steaks are chargrilled and served with triple-cooked chips, home-made onion rings and a thyme roasted tomato.*

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

**8oz rump** aged for a minimum of 28 days with a firm texture and rich flavour. Recommended medium

**8oz sirloin** aged for a minimum of 28 days for superb flavour and firm texture. Recommended medium

**10oz rib-eye** (+ £3.00) aged for a minimum of 28 days for superb flavour and tenderness. Recommended medium

**7oz fillet** (+£5.00) our most tender premium steak comes with your choice of sauce. Recommended rare

**12oz rib-eye** (+£4.00) aged for a minimum of 28 days for superb flavour and tenderness. Recommended medium

**16oz bulls head steak** (+£5.00) aged for a minimum of 28 days with a firm texture and rich flavour.

## SIDES

**Béarnaise or brandy  
peppercorn sauce\*\*** (+£1.50)

**Garlic prawns** (+£3.00)

**V Triple-cooked chips** (+£2.50)

**V Sweet potato fries** (+£3.00)

**V Dressed side salad** (+£2.50)

**V Baby potatoes** (+£2.50)

**V Home-made onion rings** (+£2.50)

**V Seasonal vegetables** (+£2.50)

## PUDDINGS

**V Raspberry milkshake cheesecake** served with raspberries in sauce with Cornish clotted cream

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

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

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

\*Only available on selected days and times. Vintage Inns have the right to remove the offer at any time.

\*\*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.