

# 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 £23.*

**THREE COURSES FROM £23\***  
**CHOOSE ANY STARTER, MAIN AND PUDDING**

## STARTERS

**King prawn & lobster cocktail\*\*** dressed with lobster mayonnaise served with rustic bread

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

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

**Duo of pâté** coarse pork & Madeira pate and duck liver parfait served with Bramley apple butter, baby gherkins and rustic bread

**Black Pearl scallops** (+£2.50) seared with black pudding served on minted pea puree with crispy bacon

## MAINS

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

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

**10oz ribeye** (+ £2.00) aged for a minimum of 28 days for superb flavour and tenderness. Recommended medium

**12oz ribeye** (+£3.00) aged for a minimum of 28 days for superb flavour and tenderness. Recommended medium

**16oz bulls head steak** (+£3.00) aged for a minimum of 28 days with a firm texture and rich flavour

### Why not try our chef's top picks?

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

**Fillet Rossini** (+£4.00) 7oz fillet steak, served on a duck liver parfait topped crouton, with asparagus

**British venison steak** with a spinach stuffed portobello mushroom, asparagus, dauphinoise potato and a red wine jus

## 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.