

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 £24.*

THREE COURSES FROM £24*
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.