

DINNER MENU

🍷 **FIXED PRICE MENU** 2 courses £12.49 / 3 courses £15.49
Selected dishes Monday-Thursday 5-8pm

SHARERS AND GRAZING

Tear and share garlic bread garlic and rosemary focaccia with hot cheddar dip (V) £4.99

Pork scratchings served warm with gooseberry chutney £2.99

Toasted focaccia and sourdough breads with balsamic vinegar and olive oil (V) £2.99

Bowl of olives marinated in lemon and thyme (V) £2.99

Box-baked Camembert with toasted sourdough bread, celery sticks and onion chutney (V) *Ideal to share* £10.79

Vintage tasting platter spicy fried chicken strips with gherkin relish, chargrilled lamb koftas, Althams sausages glazed with chipotle jam, crispy coated mushrooms with smoky tomato crème fraîche, beer-battered onion rings and cheesy garlic bread £12.99

Fisherman's platter king prawn and avocado cocktail, beer-battered cod goujons, salt and pepper calamari with spicy seasoning, smoked mackerel on a fennel and orange salad, horseradish crème fraîche and sourdough bread £13.99

STARTERS

Salt and pepper calamari with chorizo and chipotle jam £5.79

🍷 **Today's soup** with crusty bread (V) £3.79

🍷 **King prawn and avocado cocktail** with Marie Rose sauce and sourdough bread £4.99

Hand-crumbed langoustines and mussels with a dill pickle hollandaise £6.29

Chargrilled halloumi and beetroot hash with avocado, soya roasted seeds and a béarnaise sauce (V) £5.29

Oak smoked chicken liver pâté with onion marmalade and toasted sourdough bread £4.99

Oven-baked garlic and cheddar mushrooms with garlic bread (V) £4.79

🍷 **Chargrilled lamb koftas** on a cucumber, tomato, onion and mint salad with garbanzo dip £5.79

VINTAGE CLASSICS

Beer-battered line-caught cod and chips with mushy peas and tartare sauce £11.29

Pork confit and slow-roasted pork belly with pan-fried black pudding, dauphinoise potatoes, honey roasted carrots, wilted spinach and a red wine lentil jus £13.29

Pan-fried lamb rump and a cheddar shepherd's pie with seasonal vegetables and a red wine jus £14.29

7oz grilled gammon steak with a free-range fried egg, grilled pineapple, seasoned chips and peas £7.99

🍷 **Battered halloumi** with seasoned chips, mushy peas and gherkin relish (V) £9.89

Vintage Hunter's Chicken chargrilled chicken breast topped with sweetcure bacon, smoked Irish cheddar and barbecue sauce, served with seasoned chips, beer-battered onion rings, crispy coated mushrooms and peas £10.99

Mixed grill 8oz rump steak, gammon steak, Cumberland sausage wheel, chicken breast, lamb rump, black pudding, a free-range fried egg, seasoned chips and beer-battered onion rings £18.29

🍷 **Today's Althams sausage and mash** three butcher's choice sausages, beer-battered onion rings and gravy £9.99

🍷 **Smoked haddock and wholegrain mustard fishcakes** on wilted spinach and ratatouille with baby potatoes and a béarnaise sauce £9.89

MAINS

Ask about our dish of the day

Grilled halibut with king prawns on butternut squash with a coconut, lentil and chickpea dahl, with a coriander and lime dressing £14.59

Fillet of sea bass on crushed baby potatoes, with Mediterranean vegetables, broccoli and a tomato and olive sauce £14.29

Butternut squash with coconut, lentil and chickpea dahl on coriander rice (V) £10.99

Slow-roasted half Shropshire chicken with an Althams sausage wrapped in sweetcure bacon, dauphinoise potatoes, seasonal vegetables and a red wine jus £12.59

🍷 **Quinoa and edamame bean salad** with roasted beetroot, butternut squash, soya roasted seeds and pineapple dressing (V) 🍷 £9.59

Caesar salad crispy sweetcure bacon, anchovies, Italian hard cheese with toasted garlic bread 🍷 £7.89

🍷 *Add:* chargrilled chicken breast £3.00 salmon fillet £4.00 chargrilled halloumi £3.00

PIES

F **Chicken and leek pie** in a creamy Tewkesbury mustard and white wine sauce, topped with puff pastry, served with seasoned chips and peas £8.99

Fish pie salmon, smoked haddock, king prawns and cod in a creamy dill sauce, topped with cheddar mash, served with roasted carrots and buttered greens £10.59

F **Beef and Merlot pie** slow-cooked beef, shallots and roasted portobello mushrooms in a red wine sauce, topped with puff pastry, served with mash, roasted carrots and buttered greens £10.89

STEAKS AND BURGERS

All of our steaks are aged for a minimum of 28 days for superb flavour and tenderness and are served with beer-battered onion rings and seasoned chips

8oz rump £11.59
8oz sirloin £14.99

Served with a
roasted flat mushroom

10oz ribeye £18.29
7oz fillet £19.99

Served with mushrooms
in a garlic and cheddar sauce

Add to your steak: Brandy peppercorn sauce £1.50 Béarnaise sauce £1.50
Garlic and cheddar mushrooms £3.00 Hand-crumbed langoustines £4.00

Courgette, carrot and chickpea burger in a brioche bun with gherkin relish and seasoned chips (V) £9.29

7oz beef burger in a brioche bun with smoked cheddar, sweetcure bacon, gherkin relish and seasoned chips £9.59

Wagyu burger our premium burger in a brioche bun with onion chutney, horseradish, gherkin relish and seasoned chips £12.59

SIDES

Thick-cut triple cooked chips £2.50

Sweet potato fries £3.00

Beer-battered onion rings £2.50

Baby potatoes £2.00

Cheesy garlic bread £2.79

Mediterranean vegetables £2.99

Dressed side salad £2.50

Seasonal vegetables £2.99

PUDDINGS

**Peanut butter, chocolate and toffee
cheesecake** (V) £4.99

Pudding platter for two* £9.29

Cherry bakewell panna cotta £4.79

Belgian chocolate brownie* (V) £4.79

Classic sherry trifle £5.50

F **Kentish Bramley apple crumble** (V) £5.79

Chocolate chip cookie and ice cream* (V)
Ideal to share £6.29

Treacle sponge (V) £4.89

Berry Eton mess (V) £5.79

F **Melba crème brûlée** £4.99

F **Strawberry jam sponge** (V) £4.29

British cheeseboard £7.99

COFFEE AND A MINI PUDDING

Choose one of our hot drinks with one of these mini puddings £4.50

Liqueur coffee + £1.39

Chocolate pot (V) **Berry Eton mess** (V) **Classic sherry trifle** **Kentish Bramley apple crumble** (V)

***** WE'D LOVE TO STAY IN TOUCH *****



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* Contains alcohol. Fixed price menu is not available in conjunction with the Gourmet Society, Times+ card or any other promotional offer. 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 our 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.