

SUNDAY MENU

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

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

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

Crispy coated mushrooms with smoky tomato crème fraîche £3.99

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

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

SUNDAY ROASTS

All served with a Yorkshire pudding, duck fat roast potatoes, seasonal vegetables, a honey glazed parsnip and a never-ending jug of gravy.

Rump of roast beef £10.79

Braised lamb shank £12.99

Roasted butternut squash and Camembert tart baked in olive pastry, served with a tomato and olive sauce (V)[†] £9.99

Roast breast of turkey with stuffing and pig in blanket £9.50

Herb-crusted sweetcure pork loin with stuffing and pig in blanket £9.79

Vintage Sunday roast platter rump of roast beef, roast breast of turkey, herb-crusted sweetcure pork loin with stuffing and pig in blanket £11.79
Platter for two £22.99

Vintage beef platter rump of roast beef with slow-cooked short rib £13.99
Platter for two £27.50

Slow-roasted pork belly with stuffing and pig in blanket £12.79

[†]served with vegetarian roast potatoes

SIDES

Cauliflower cheese £2.50

Yorkshire pudding 50p

Seasonal vegetables £2.99

Duck fat roast potatoes £2.00

Mashed potato £2.00

Three pigs in blankets £2.50

Mediterranean vegetables £2.99

Beer-battered onion rings £2.50

Dressed side salad £2.50

Cheesy garlic bread £2.79

Thick cut triple-cooked chips £2.50

Sweet potato fries £3.00

VINTAGE CLASSICS

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

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

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

MAINS

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

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

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

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

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

**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

Melba crème brûlée £4.99

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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VINTAGE INNS FAMILY

Enjoy a complimentary bottle of Prosecco on your birthday when four or more people dine.
Visit vintageinn.co.uk/newsletter to sign up and hear about our news and offers.

* Contains alcohol. 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.