

# Vintage Inns

## SUNDAY SAMPLE MENU

Welcome to Vintage Inns, where Sunday is our favourite day of the week!  
Choose from an array of traditional Sunday Mains with all the trimmings, or one of our country pub classics.

### WHILST YOU DECIDE

#### Mixed Olives (VE)

marinated with garlic & red pepper  
239kcal / 3.75

#### Mini Chorizo Sausages\*

in a balsamic glaze, with garlic dip  
710kcal / 5.50

#### Padron Peppers (VE)

seasoned with sea salt 63kcal / 3.95

### STARTERS

**Chicken Liver, Apple & Cider Brandy Pâté\*** smooth pâté served with hedgerow chutney and toasted ciabatta 319kcal / 8.25

**Signature King Prawn Cocktail\*** juicy king prawns in a bloody mary Marie Rose sauce, served with lettuce, tomatoes and farmhouse bread 476kcal / 8.50

**Garden Pea Falafel (VE)** flavoured with lemon & parsley, served on a bed of hummus & grains 403kcal / 7.95

**Creamy Garlic Oven-Baked Mushrooms (V)** served in a mature Cheddar cheese sauce, with toasted ciabatta 335kcal / 7.50

**Sticky Crispy Chicken** tender bites, glazed in chipotle chilli jam 618kcal / 7.95

**Camembert Fritters (V)** served with an apple & caramelised onion chutney 399kcal / 7.50

**Today's Soup (V)** served with warm bread & butter 354kcal / 6.75 *Vegan option available*

**Salt & Pepper Calamari** served with saffron aioli 295kcal / 8.25

**Scallop, King Prawn & Crab Coquille** baked in a Cheddar, mozzarella & garlic sauce, topped with herb mash and served with toasted ciabatta 329kcal / 11.50

**Honey & Truffle Baked Camembert (V) for two to share** whole camembert served warm, drizzled with honey & truffle-infused oil, with caramelised red onion chutney and rustic bread to dip 1215kcal / 14.75

### SUNDAY MAINS

*Served with ruffled garlic & herb roast potatoes, Yorkshire pudding, thyme-roasted carrots, glazed parsnips, seasonal greens and as much gravy as you like!*

**Sunday Trio** The ultimate Sunday combo: sirloin of beef, pork belly & crackling and turkey breast & stuffing 1793kcal / 21.25

**Roast Sirloin of Beef** aged for 21 days 1506kcal / 19.50

**Slow-Cooked Pork Belly** served with crackling & baked apple 1780kcal / 19.25

**Turkey Breast\*** served with chestnut & bacon stuffing 1373kcal / 18.25

**Root Vegetable Wellington (V)** butternut squash, carrot & sweet potato encased in flaky pastry 1374kcal / 18.25 *Vegan option available*

**Pan-Roasted Lamb Rump** flavoured with thyme & garlic 1359kcal / 20.95

#### IRRESISTIBLE EXTRAS - 3 FOR £10

*Cauliflower Cheese (V) 780kcal / 3.95 • Pigs in Blankets 434kcal / 3.75 • Garlic & Herb Roast Potatoes (VE) 282kcal / 3.50  
Spring Onion Mash (V) 192kcal / 3.50 • Yorkshire Puddings (V) 428kcal / 3.25 • Chestnut & Bacon Stuffing 298kcal / 3.25*

### MAINS

**Seared Fillets of Sea Bass\*** with crispy baby potatoes, broad beans, peas & Tenderstem® broccoli and a creamy white wine & king prawn sauce 757kcal / 20.75

**Puy Lentil Cottage Pie\* (VE)** topped with carrot & sweet potato mash, served with seasonal greens and a rich vegan gravy 522kcal / 15.25

**Home-Baked Pie of the Day\*** topped with puff pastry and served with spring onion mash, thyme-roasted carrots and glazed seasonal greens *Please ask for today's flavour (including calories) and price*

**Fish & Chips** freshly battered haddock with triple-cooked chips, mushy peas and tartare sauce 1036kcal / 17.50

**Hunter's Chicken Schnitzel** topped with a BBQ & tomato sauce, crispy bacon and melted mature Cheddar, served with triple-cooked chunky chips 1427kcal / 17.95

**10oz Rib-Eye** expertly aged for superb flavour and tenderness, served with triple-cooked chips, roasted plum tomato and your choice of steak sauce - Béarnaise\* 123kcal, Peppercorn\* 82kcal, Beef Dripping 123kcal or Craft Ale, Bacon & Mushroom\* 67kcal 981kcal / 25.75

Adults need around 2000kcal a day

## BURGERS

All served with little gem lettuce, onion & tomato in a toasted bun, with skin-on-fries and smashed gherkins

**Signature Burger\*** premium prime steak burger, loaded with Cornish smoked BBQ beef brisket, smoked streaky bacon, mature Barber's Cheddar, cheese sauce and served with beer-battered onion rings 1609kcal / 17.95

**Crispy Buttermilk Chicken Burger** tender fried chicken topped with chipotle chilli jam & mayo 924kcal / 17.25

**Butternut Squash & Chickpea Burger (VE)** topped with chipotle relish, Applewood® slice and served with Padron peppers 1022kcal / 15.75

**DOUBLE UP** add an extra burger patty for just £££

### ADD EXTRA TOPPINGS

Grilled Halloumi (V) 415kcal / 3.00

Smoked Streaky Bacon 276kcal / 2.00

Roasted Mushrooms (VE) 12kcal / 1.00

Cheddar Cheese (V) 83kcal / 1.00

## SIDES

**Mac & Cheese (V)** 418kcal / 3.50

**Beer-Battered Onion Rings\* (V)** 646kcal / 3.95

**Halloumi Fries (V)** with chipotle chilli relish 545kcal / 4.50

**Belgian Fries (V)** with garlic mayo & cajun seasoning 685kcal / 3.50

**Triple-Cooked Chips (VE)** 348kcal / 3.50

**Baby Potatoes (VE)** 214kcal / 3.25

**Garlic Ciabatta (V)** 232kcal / 3.50

**Rocket, Tenderstem & Pink Onion Salad\* (VE)** 74kcal / 3.95

**Dressed Side Salad (VE)** 39kcal / 3.50

**Seasonal Greens (VE)** 82kcal / 3.50

## PUDDINGS

**Sticky Toffee Pudding (V)** rich toffee & date sponge, topped with caramel sauce and served with creamy custard 686kcal / 7.95

**Double Chocolate Brownie (V)** served with vanilla ice cream, a marbled chocolate pencil and Belgian chocolate sauce 868kcal / 7.75

**Allotment Fruit Crumble (V)** with creamy custard 654kcal / 8.50 *Vegan option available*

**Mango & Passion Fruit Eton Mess (V)** crisp meringue with whipped cream, tropical mango, passionfruit coulis and white chocolate chunks 649kcal / 8.25

**Baked Vanilla Cheesecake (V)** served with a berry compote and fresh cream 838kcal / 8.50

**Lemon Tart\* (V)** served with a blueberry & Prosecco compote and fresh cream 620kcal / 8.50

**Chocolate Orange Dome\*** filled with rich Belgian chocolate mousse, refreshing orange sorbet and popping candy, served with an OREO® cookie crumb 734kcal / 9.25

**Tiramisu\* (V)** layers of coffee-soaked sponge and creamy mascarpone syllabub, served with freshly whipped cream and Belgian chocolate sauce 615kcal / 8.50

**Trio of Ice Cream & Sorbet (V)** choose three scoops / 6.50

**Ice Cream:** Honeycomb (V) 254kcal, Vanilla (V) 222kcal, Double Chocolate (V) 285kcal

**Sorbet:** Orange (V) 136kcal, Raspberry (VE) 121kcal, Coconut Milk (VE) 221kcal

## MINI PUDDING & HOT DRINK

Enjoy any mini pudding and a hot drink for £6.75 - or upgrade to a liqueur coffee for an extra £2. See our Hot Drinks section for calories

**Mini Chocolate Brownie (V)**  
with vanilla ice cream 548kcal

**Mini Bakewell Sponge Pudding (V)**  
with creamy custard 314kcal

**Mini Allotment Fruit Crumble (V)**  
with creamy custard 328kcal

## HOT DRINKS

Served with a butter flapjack (V) 69kcal

Oat alternative to milk and decaffeinated coffee or tea are available

**Americano** 36kcal / 3.25

**Latte** 110kcal / 3.75

**Green Tea** 0kcal / 3.25

**Flat White** 72kcal / 3.75

**Mocha** 176kcal / 3.75

**Peppermint Tea** 0kcal / 3.25

**Cappuccino** 103kcal / 3.75

**Breakfast Tea** 5kcal / 3.25

**Hot Chocolate** 403kcal / 3.75

**Double Espresso** 22kcal / 3.95

**Earl Grey Tea** 0kcal / 3.25

**Chai Latte** 163kcal / 3.75

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know [before](#) ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Weights stated are approximate uncooked weights. \* = this dish contains alcohol. Our fish has been carefully filleted however some small bones may remain. All calories are correct at time of menu print, live nutrition information is available online.

All items are subject to availability. Adults need around 2000kcal a day.

We are proud to be part of the Vintage Inns family; for details of our country pubs in the collection please visit [vintageinns.co.uk](http://vintageinns.co.uk).

Please note that for tables of 8 or more a discretionary service charge of 10% will be added to your bill.