

VANSITTART ARMS

Here at the the Vansittart Arms, we're passionate about food; our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly cooked dishes every time.

STARTERS & SHARERS

Chef's homemade soup, <i>crusty bread</i>	£5.95
Grilled goats cheese, <i>crouton, pine nut and sundried tomato salad (v)</i>	£6.50
Chef's chicken liver pate, <i>Cumberland sauce, toasted brioche</i>	£6.50
Ramekin of crab and prawn, <i>parmesan sauce, toasted ciabatta</i>	£8.50
Chilli beef nachos, <i>salsa, guacamole, sour cream, cheddar cheese</i>	£9.50

SANDWICHES

(served in ciabatta with fries)

Mature cheddar and pickle (v)	£6.95
BLT, <i>bacon, lettuce, tomato</i>	£6.95
Chicken and bacon	£7.95
Fish fingers	£7.95
Roasted Mediterranean vegetables and melted cheese (v)	£6.95
Steak sandwich, <i>caramelised onion</i>	£9.50

MAINS

Traditional fish and chips, <i>beer battered, line caught cod, chips, garden peas</i>	£13.50
Prime British beef burger, <i>bacon, mature cheddar, tomato, brioche bun, chips and slaw</i>	£13.50
Spiced mixed bean burger, <i>lettuce, tomato, chips, vegan brioche, mixed leaf salad (vg)</i>	£12.95
28 day matured 8oz rib eye steak, <i>field mushroom, grilled tomato, chips</i>	£18.95
+ <i>peppercorn sauce, blue cheese sauce</i>	£2.00
Steak and Fullers London pride ale pie, <i>buttered mash, seasonal vegetables, beef gravy</i>	£14.95
Mushroom, spinach and pine nut tart, <i>straw potatoes, spiced tomato sauce (v)</i>	£11.95
Pan fried salmon fillet, <i>linguine, chilli, garlic and lime sauce</i>	£15.50

SIDES

Thick Cut Chips (vg)	£3.00
Mixed Leaf Salad (vg)	£3.00
Seasonal Vegetables (vg)	£3.00
Seasoned Fries (vg)	£3.00

PUDDINGS

Sticky toffee pudding, <i>toffee sauce, vanilla ice cream</i>	£5.50
Apple and sultana crumble, <i>custard</i>	£5.50
Chocolate brownie, <i>salted caramel ice cream</i>	£5.50
Mixed berry panna cotta, <i>blackcurrant sorbet</i>	£5.50

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan