-shared-boards

Hummus, Focaccia Bread & Olives (v) £7.50
Serrano Ham, Manchego Cheese, Hummus, Olives, Padron Peppers £4.95
Warm Camembert, Honey & Thyme, Toulouse Sausages to Dip £13.95

Salads & Pastas

Chargrilled Tuna Steak, Poached Egg, New Potatoes & Salad (GF) £10.95
Halloumi, Quinoa, Edamame, Mint, Spinach & Pomegranate (v, GF) £9.95 Add Chicken £14.95
Grilled Goats Cheese, Fig & Walnut Salad (v, GF) £8.95
Steak Noodle Salad, Soy & Toasted Cashews £18.95
Grilled Goats Cheese, Fig & Walnut Salad (v, GF) £9.95 Add Chicken £14.95
Halloumi, Quinoa, Edamame, Mint, Spinach & Pomegranate (v) £7.50
Chargrilled Tuna, Crisp Pancetta £8.95

Lobster & Crayfish Risotto, Wilted Spinach, Shellfish Sauce (GF) £23.95

Smoked Haddock Fettuccini, Crisp Pancetta £8.95

£2

Lobster & Crayfish Risotto, Wilted Spinach, Shellfish Sauce (GF) £23.95

Lobster & Crayfish Risotto, Wilted Spinach, Shellfish Sauce (GF) £23.95

Some Dishes May Contain Nuts

V-Café & Restaurant

Dessert Platter £14.95
Ravioli, Charred Rye (vegan) £7.50

Vincent Afternoon Tea
Served Daily 3pm-6pm £13.95
With Prosecco £19.95 With Champagne £21.85

Sunday Roast
Served Sundays 12pm-6pm £14.95

Life is Uncertain, Eat Puddings

Sticky Toffee Pudding, Butterscotch Sauce £6.95
Chocolate Mousse, Blackcurrant Sorbet £6.50
Vanilla Crème Brulee, Granny Smith Apple Puree, Rhubarb Sorbet (GF) £6.95
Raspberry Meringue, Berry Compote, Almond Cream (GF, Dairy Free, Vegan) £6.50
Surprise Dessert Platter £14.95
April’s Flaming Smaores Board’ - Marshmallows, Caramel & Chocolate dips, Cinnamon Biscuits with Vanilla Ice Cream £9.95
Cheese Board with Biscuits, Chutney & Celery £9.50

Small

Cauliflower Beignets, Curried Mayonnaise (v) £3.50
Whole Rice Green Olives (v, GF) £3.95
Toasted Focaccia Bread, Dipping Oils (v) £3.95
Chicken Liver Parfait, Brioche, Onion Marmalade £6.50
Homemade Soup of the Day, Bread £4.95
Whole Grilled Tiger Prawns, Aioli £10.95
Duck Spring Roll, Spiced Plum & Pickled Ginger £6.95
Fake Tartare, Mozzarella, Heritage Tomatoes (gf, vg) £8.50
Teriyaki Glazed Beef Short Rib, Shimeji Mushrooms, £8.50
Smoked Haddock & Salmon Fishcake, Chunky Tartare Sauce, Lemon Salad £6.95
Sautéed Wild Mushrooms, Toasted Rye, Poached Egg & Parmesan £8.95
Seared Scallops, Cauliflower Puree, Pecan & Apple (GF) £10.95

Large

Spatchcock Chicken, Fregula Carbonara, Madeira Sauce £15.95
Tomahawk Pork, Wilted Kale, Mustard Mash, Tomato & Caper Beurre Noisette £14.95
Roast Cannon of Lamb, Pomme Anna Potatoes, Pea Puree, Summer Greens (GF) £16.95
Beef Burger with Cheese, Fries and Crispy Bacon £13.50
Chateaubriand, Borderlaise & Hollandaise Sauce, Triple Cooked Chips, Cherry Vine Tomatoes (To Share) £60.00
Sirloin or Fillet Steak, Flat Mushroom, Roast Tomato, Fries, Peppercorn or Béarnaise Sauce (GF) £19.95/£29.50
Vegetable Curry, Jasmine Rice & Poppadum (GF, Vegan) £12.95
Roast Stone bass, Spinach & Basil, Crushed Jersey Royals, Jalapeno & Tomato Consommé £16.95
Fish n’ Chips, Chunky Chips, Mushy Peas, Tartare Sauce £13.95
Whole Grilled Lobster Thermidor, Jersey Royals, Green Salad (To Share £60.00 )
Roasted Cod, Squid, Chorizo, Gnocchi, Salsa Verde £16.95

Side Orders

Triple Cooked Chips £3.50
Truffle & Parmesan Fries £3.95
Sweet Potato Fries £2.95
French Fries £2.95
Battered Onion Rings £3.00
Buttered Spinach £3.50
Honey Glazed Carrots £3.50
Sesame Broccoli £3.95
2 Fried Eggs £2.00
Peppercorn Sauce £2.95

Japanese Mix
Steamed Edamame Beans with Japanese Chilli or Sea Salt (v) £4.50
Tom Yum Kai Soup with Chicken £7.50
Western Tuna Sashimi, Pickled Ginger & Cucumber £7.00
Miso Soup (v) £4.95

Sushi & Sashimi Platters
Small Sushi (10 pieces); Nigiri of Tuna, Salmon, Sea bass £19.00
Prawn; 2 California Roll, 2 Salmon Avocado Roll, 2 Crispy Scallop Roll
LARGE SUSHI (18 pieces): Nigiri of Tuna, Salmon, Prawn, Sea bass, Eel, 2 California Roll, 2 Salmon Avocado Roll, 4 Spicy Tuna Roll, 5 Crispy Prawn Roll £34.00
Vegetable Sushi (1piece); Chefs Choice with Green Salad (v) £11.00
Sashimi Platter, Tuna, Salmon, Prawn, Eel, Seabass, Fish Roe £19.00

Maki & Temaki
5 pieces of Maki or 1 piece of Temaki £8.00
Vincent “Tempura” Special £8.00
Crispy Prawn Roll £7.00
Crispy Soft- Shell Crab £7.00
Crispy Scallop £7.00
Spicy Tuna £6.00
California £6.00
Salmon Avocado £6.00
Tuna Avocado £6.00
Sweet Beef Roll £6.50
Rainbow Roll £8.00
Cucumber / Avocado Maki £5.00

Gringo Sushi – For None Fish Lovers
Homemade Nachos & Chunky Asian Salsa (GF) £4.50
Maki 5 pieces £6.50
Barbeque Pulled Pork £6.50
Chilli Beef £5.50
Roasted Crispy Duck & Mango £6.50
Chicken & Lemongrass £5.50
Jalapeno, Pepper & Mozzarella Tempura £5.50
Sausage & Bacon Tempura £6.50
Gringo Sushi Platter for 2 to Share £34.00

Sushi / Sashimi a la Carte

Sushi

Sashimi

Prawn £2.00 £4.50
Tuna £2.50 £4.50
Sea Bass £2.00 £4.50
Eel £2.00 £4.50
Salmon £2.00 £4.50
Flying Fish Roe £2.00 £4.50

A 10% Discretionary Service Charge will be added to tables of 8 or more

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If you would like any allergen information on any of our dishes please ask