

V-CAFÉ & RESTAURANT

BREAD & APPETISERS

Whole Sicilian Green Olives, (GF) (V)	4
Toasted Focaccia Bread, Dipping Oils (V)	4
Garlic Bread / With Cheese / With Tomato (V)	4/5
Cauliflower Beignets, Curried Mayonnaise (V)	3.5

SHARING PLATTERS

Serrano Ham, Manchego Cheese, Hummus, Olives, Padron Peppers	15
Hummus, Focaccia Bread & Olives (V)	8
Honey & Thyme Baked Camembert, Toasted Focaccia	11

SALADS & PASTAS & RICE

Steak Noodle Salad, Soy & Toasted Cashews	19
Smoked Haddock Fettuccini, Crisp Pancetta	10
Grilled Goats Cheese, Fig & Walnut Salad (GF) (V)	10
Chargrilled Tuna Steak, Poached Egg, New Potatoes & Salad (GF)	11
Halloumi, Quinoa, Edamame, Mint, Spinach & Pomegranate (GF) (V)	10
Add Chicken	15
Avocado, Orange & Kale Salad, Candied Nuts, Maple & Mustard Dressing, Charred Rye (VEGAN)	8
Wild Mushroom Ravioli, Sautée Spinach & Mushrooms (V)	13
Vegetable Curry, Jasmine Rice & Poppadum (GF) (VEGAN)	13

VINCENT AFTERNOON TEA

Served Daily 3pm - 6pm

Selection of Mini Sandwiches, Homemade Cakes, Scones, Clotted Cream & Jam, with a Choice of Teas or Coffee	24.95
with Prosecco	29.95
with Champagne	34.95

SUNDAY ROAST

Every Sunday 12pm - 5pm

Roast Beef or Chicken, Yorkshire Pudding, Roast Potatoes, & Seasonal Vegetables	15
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VINCENT BREAKFAST & BRUNCH

Served Daily 7am – 12pm
(8am – 12pm Sundays)

STARTERS

Homemade Soup of the Day, Bread	5
Chicken Liver Parfait, Brioche, Onion Marmalade	6.5
Smoked Salmon, Toasted Treacle & Walnut Bread, Horseradish Mascarpone	8
Duck Spring Roll, Spiced Plum & Pickled Ginger	7
Serrano Ham, Burrata, Summer Leaf & Peach Salad	8.5
Whipped Goats Cheese, Crushed Avocado, Tomato, Beets & Watermelon Salsa	8.5
Smoked Haddock & Salmon Fishcake, Chunky Tartare Sauce, Lemon Salad	9.5

FISH

Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce	14
Roast Hake Fillet, Crushed Potatoes, Crispy Chorizo & Pepper Ragout	16.5
Skrei Wild Cod, Wakame Salad, Prawn Wonton, Lemongrass Broth	19.5
Lobster & Crayfish Risotto, Wilted Spinach, Shellfish Sauce (GF)	23

MEAT

Roast Breast of Chicken, Pearl Barley Risotto, Butternut Squash, Madeira Jus	16
Barbary Duck Breast, Leek & Pancetta, Sarladaises Potato, Broccoli Puree	17
Rump of Lamb, Lentil Dahl, Roasted Sweet Potato	19
Beef Burger With Cheese, Fries & Crispy Bacon	13.5
Sirloin or Fillet Steak, Flat Mushroom, Roast Tomato, Fries, Peppercorn or Béarnaise Sauce (GF)	22/30

SIDE ORDERS

Triple Cooked Chips	3.5	Truffle & Parmesan Fries	4
French Fries	3	Sweet Potato Fries	3
Battered Onion Rings	3	Honey Glazed Carrots	3.5
Sesame Roasted Broccoli	3.5	Buttered Spinach	3.5
Peppercorn Sauce	3	2 Fried Eggs	2

LIFE IS UNCERTAIN, EAT PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce	7
Vanilla Crème Brûlée, Blackberry Sorbet, Apple Compote, Oat Vanilla Crumb	7
Warm Pecan Pie, Vanilla Ice Cream	6.5
Chocolate Mousse, Malt Crumb, Milk Sorbet	6.5
April's Flaming Smores Board - Marshmallows, Caramel & Chocolate Dips, Cinnamon Biscuits, Vanilla Ice Cream	11.5
Cheese Board with Biscuits, Chutney & Celery	9.5
Surprise Dessert Platter	15



Sushi Times:

12-3pm & 6-9.30pm Mon to Thu / 12pm-10pm Fri & Sat (9.30 Sun)

JAPANESE MIX

Steamed Edamame Beans with Japanese Chilli or Sea Salt	4.5
Tom Yam Kai Soup with Chicken	7.5
Western Tuna Sashimi, Pickled Ginger & Cucumber	7
Miso Soup	5

SUSHI & SASHIMI PLATTERS

SMALL SUSHI (10 pieces):

Nigiri of Tuna, Salmon, Sea Bass, Prawn; 2 California Roll, 2 Salmon Avocado Roll, 2 Crispy Scallop Roll	19
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LARGE SUSHI (19 pieces):

Nigiri of Tuna, Salmon, Prawn, Sea Bass, Eel, 2 California Roll, 2 Salmon Avocado Roll, 5 Spicy Tuna Roll, 5 Crispy Prawn Roll	34
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VEGETABLE SUSHI (7 pieces): Chef's Choice, Green Salad	11
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SASHIMI PLATTER,

Tuna, Salmon, Prawn, Eel, Sea Bass, Fish Roe	19
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MAKI & TEMAKI

	MAKI 5 pieces	TEMAKI 1 piece
Vincent "Tempura" Special	8	
Crispy Prawn	7	5
Crispy Soft-Shell Crab	7	5
Crispy Scallop	7	5
Spicy Tuna	6	4.5
Salmon Avocado	6	4.5
Tuna Avocado	6	4.5
California	6	4.5
Sweet Beef Roll	6	
Rainbow Roll	8	
Cucumber / Avocado Maki (V)	5	

GRINGO SUSHI – FOR NONE FISH LOVERS

GRINGO SUSHI PLATTER FOR TWO TO SHARE	34
Homemade nachos & chunky Asian salsa	4.5
Maki 5 pieces	
Barbeque Pulled Pork	6.5
Chicken & Lemongrass	6.5
Roasted Crispy Duck & Mango	6.5
Chilli Beef	6.5
Jalapeno, Pepper & Mozzarella Tempura	5.5
Sausage & Bacon Tempura	6.5

SUSHI / SASHIMI A LA CARTE

	SUSHI 1 Nigiri	SASHIMI 3 slices
Prawn	2	4.5
Tuna	2.5	4.5
Sea bass	2	4.5
Eel	2	4.5
Salmon	2	4.5
Flying Fish Roe	2	4.5

All prices are Inclusive of VAT
Some Dishes May Contain Nuts

If you would like any allergen information on any of our dishes please ask
a discretionary 10% service added to parties of 8+