

V-CAFÉ & RESTAURANT

CASUAL BITES – Served Daily 12pm – 6pm

Soup & Sandwich of the Day	8
Tom Yam Kai Soup & Sushi (12pm-3pm)	13
Miso Soup & Sushi (12pm-3pm)	11
Smashed Avocado, Toasted Sourdough, Poached Egg, Chilli (v)	9
Spinach, Goats Cheese & Pine Nut Omelette (GF) (v)	9
Steak Frites, Minute Steak, Pommes Frites, Peppercorn/Garlic Butter Sauce	12
Eggs Benedict with Gammon/Smoked Salmon or Spinach (v)	8.5
Chargrilled Tuna Steak, Poached Egg, New Potatoes & Salad (GF)	14
Superfood Salad, Spinach, Pomegranate, Avocado, Quinoa (VEGAN)	12
Add Halloumi 14 / Smoked Salmon 16 / Chicken 16	
Vincent Chicken & Bacon Club Sandwich, Tomato, Egg Mayo, Fries	11
Chicken Caesar Salad, Crisp Focaccia, Parmesan	13
Beef Burger with Cheese, Crispy Bacon & Fries	14
Vegan Burger, Smashed Avocado, Sweet Potato East West Fries (VEGAN)	12
Steak Noodle Salad, Soy, Toasted Cashews	19
Chicken Noodle in a Box	13
Philadelphia Steak Sandwich, Emmental, Caramelised onions, Fries	14

VINCENT AFTERNOON TEA - Served Daily 3pm – 6pm

Selection of Mini Sandwiches, Homemade Cakes, Scones, Clotted Cream & Jam, with a choice of Teas or Coffee	19.5
With Prosecco	24.5
With Champagne	29.5

SUNDAY ROAST – Served Sundays 12pm-6pm

Roast Beef, Chicken or Nut Roast, Yorkshire pudding, Roast Potatoes, Seasonal Vegetables	15
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Bottomless Breakfast Brunch

£14.95

Served daily from 7am– 10.30am

(8am Sundays)

Full Breakfast menu also served daily till 12pm

NIBBLES

Mixed Olives (VEGAN)	4
Toasted Focaccia Bread, Dipping Oils (v)	4
Serrano Ham, Manchego Cheese, Hummus, Olives, Padron Peppers (to share)	16
Avocado & Hula Tuna, Nachos	10
Hummus, Focaccia Bread, Olives (VEGAN)	8
Cauliflower Beignets, Curried Mayonnaise (v)	4
Steamed Edamame Beans with Japanese Chilli or Sea Salt (VEGAN)	4.5
Garlic Ciabatta / With Cheese / With Tomato (v)	4/5/5

STARTERS

Homemade Soup of the Day, Bread (GF option) (VEGAN option)	5.5
Chicken Liver Pate, Onion Marmalade (GF option)	7
Tomato Tartare, Basil Pesto, Focaccia Crisp (VEGAN)	6.5
Prawns Pil Pil, Ciabatta (GF option)	9.5
Duck Spring Roll, Spiced Plum, Pickled Ginger	8
Smoked Haddock & Salmon Fishcake, Chunky Tartare Sauce, Lemon Salad	7.5
Grilled Goats Cheese, Fig & Walnut Salad (GF) (v)	7
Salt & Pepper Squid, Aioli	7

MAINS

Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce	14
Duo of Lamb, Sweet Potato Mash, Mint Jus	19.5
Roast Chicken, Smoked Mash, Peas A La Francaise	16.5
Roast Stone bass, Rice Noodles, Asian Broth, Edamame, Pak Choi (GF)	19
Honey Glazed Duck Breast, Fondant Potato, Beetroot Puree	18
Roast Hake, Crushed Jersey Royals, Summer Vegetables, Caper Butter Sauce	17.5
Wild Mushroom Risotto, Sauté Spinach & Mushrooms (VEGAN) / add Chicken	11/16
Vegetable Curry, Jasmine Rice, Poppadum (GF) (VEGAN) / add Chicken	14/18
Sliced Sirloin Steak, Garlic Butter, Rocket & Parmesan, Fries	22
Fillet Steak, Watercress Salad, Roast Tomato, Fries, Peppercorn Or Béarnaise Sauce	30

SIDE ORDERS

Triple Cooked Chips	3.5	French Fries	3
Truffle & Parmesan Fries	4	Sweet Potato Fries	3.5
Buttered Spinach	3.5	Sesame Roasted Broccoli	3.5
Chopped House Salad	4		

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce	7
Vanilla Crème Brulee, Blackberry Sorbet, Apple Compote, Oat Crumb	7
Banoffee Pie, Banana Ice Cream	6.5
Triple Chocolate Pave, Raspberries, Salted Caramel Ice Cream	7
Surprise Dessert Platter	15
Cheese Board with Biscuits, Chutney & Celery	11
April's Flaming Smores Board - Marshmallows, Caramel & Chocolate	
Dips, Cinnamon Biscuits with Vanilla Ice Cream	14



Sushi Served

12-3pm & 6-10pm Mon–Thu / 12-10pm Fri,Sat & Sun

ASIAN SOUPS & APPETISERS

Tom Yam Kai Soup with Chicken	8
Miso Soup (VEGAN)	5
Steamed Vegetable Gyozas, Sweet Soy (v)	7

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	20
LARGE SUSHI (19 pieces): Nigiri of Tuna, Salmon, Prawn, Sea bass, California Roll, Salmon Avocado Roll, Spicy Tuna Roll, Crispy Prawn Roll	36
VEGETABLE SUSHI (7piece): Chefs Choice, Green Salad (VEGAN)	12
SASHIMI PLATTER, Tuna, Salmon, Prawn, Seabass, Fish Roe	22

MAKI & TEMAKI

	Maki	Temaki
5 pieces of Maki or 1 piece of Temaki		
Vincent "Tempura" Special	8	---
Crispy Prawn Roll	7	5
Crispy Soft- Shell Crab	7	5
Crispy Scallops	8	5
Spicy Tuna	7	4.5
California	7	4.5
Salmon Avocado	7	4.5
Tuna Avocado	7	4.5
Rainbow Roll	8	---
Cucumber / Avocado Maki (VEGAN)	6	

GRINGO SUSHI – For Non Fish Lovers

Nachos & Chunky Salsa (VEGAN)	4.5
	Maki 5 pieces
Barbeque Pulled Pork	7.5
Chilli Beef	7
Roasted Crispy Duck & Mango	7.5
Chicken & Lemongrass	7.5
Jalapeno, Pepper & Mozzarella Tempura (v)	6
Sausage & Bacon Tempura	7
Gringo Sushi Platter for 2 to Share	£37.00

SUSHI / SASHIMI A LA CARTE

	SUSHI	SASHIMI
	1 Nigiri	3 slices
Prawn	2.5	5.5
Tuna	2.5	6
Sea Bass	2.5	5.5
Salmon	2.5	6
Flying Fish Roe	2	4.5

Some Dishes May Contain Nuts

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

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

All prices are Inclusive of VAT