

# V-CAFÉ & RESTAURANT

## CASUAL BITES – Served Daily 12pm – 6pm

Soup & Sandwich of the Day	8.5
Smashed Avocado, Basil, Lemon, Toasted Sourdough, Poached Egg, Chilli (v)	9
Steak Frites, Garlic Butter	12
Eggs Benedict with Gammon/Smoked Salmon or Spinach (v)	8.5
Chicken Tandoori Wrap, Mustard & Garlic Mayo, Spiced Curly Fries	11
Chargrilled Tuna Steak, Poached Egg, New Potatoes & Salad (GF)	14
Superfood Salad, Spinach, Pomegranate, Avocado, Quinoa (GF) (VEGAN)	12
Add Halloumi 14 / Smoked Salmon 16 / Chicken 16	
Vincent Chicken & Bacon Club Sandwich, Tomato, Egg Mayo, Fries	11
Beef Burger with Cheese, Crispy Bacon & Fries	14
Philadelphia Steak Sandwich, Emmental, Caramelised onions, Fries	14
Steak Noodle Salad, Soy, Toasted Cashews	19

## 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 (v), Yorkshire pudding, Roast Potatoes, Seasonal Vegetables	15
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### \*NEW\* SPECIAL SUNDAY ROAST (for two to share)

Chateaubriand, Yorkshire pudding, Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables	70
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### \*NEW\* VEGAN MENU

Hummus, Focaccia Bread, Olives	8
Homemade Soup of the Day, Bread	5.5
Smashed Avocado, Fresh Basil & Lemon, Toasted Sourdough, Chilli Flakes	8
Tomato Tartare, Basil Oil, Watercress	6.5

Wild Mushroom Risotto, Rocket & Garlic Oil	12
Vegetable Curry, Jasmine Rice, Poppadum (gf)	14
Vegan Burger, Smashed Avocado, Sweet Potato East West Fries	12
Superfood Salad, Spinach, Pomegranate, Avocado, Quinoa	12

## NIBBLES

Green Sicilian Olives (VEGAN)	4
Toasted Focaccia Bread, Dipping Oils (v)	4
*NEW* Asian Spiced Fish Bites, Chilli Mayonnaise	7
Serrano Ham, Manchego Cheese, Hummus, Olives, Padron Peppers (to share)	16
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)	5.5
Chicken Liver Pate, Winter Berry Chutney, Brioche (GF option)	7
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
Individual Baked Camembert, Red Onion & Cranberry Chutney, Focaccia	8.5
Salt & Pepper Squid, Aioli	7

## MAINS

Black Garlic Stuffed Chicken Breast, Roasted Leeks, Carrot Puree, Kale	16.5
Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce	14
Pork Belly, Fondant Potato, Blackened Hispi Cabbage, Sour Apple Puree	17
Feather Blade of Beef, Smoked Mash, Honey Glazed Carrots (GF)	20
Fisherman's Pie, Parmesan Potato, Seasonal Greens	16
Pan Fried Hake Fillet, Curried Puy Lentils, Cauliflower Beignets	17.5
Butternut Squash Ravioli, Gorgonzola Cheese, Sage Beurre Blanc	14
Sliced Sirloin Steak, Garlic Butter, Rocket & Parmesan, Fries (GF)	22
Fillet Steak, Watercress Salad, Roast Tomato, Fries, Peppercorn / Béarnaise Sauce	30

## SIDE ORDERS

French Fries	3	Honey Glazed Carrots	3.5
Curly Fries	3.5	Buttered Spinach	4
Triple Cooked Chips	3.5	Sesame Roasted Broccoli	3.5
Sweet Potato Fries	3.5	Onion Rings	4

## PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce	7
Vanilla Crème Brulee, Fig & Raspberry Sorbet, Poached Fig, Oat Crumb	7
Chocolate Delice, Pistachio Ice Cream, Italian Meringue	7
Apple & Blackberry Crumble, Crème Anglaise	6.5
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



AWARDED ROSETTES FOR CULINARY EXCELLENCE

## Sushi Served

### 12-3pm & 6-9:30pm Mon–Thu, ALL DAY Fri/Sat/Sun

Tom Yam Kai Soup & Sushi (12pm-3pm)	13
Miso Soup & Sushi (12pm-3pm)	11

## ASIAN SOUPS

Tom Yam Kai Soup with Chicken	8
Miso Soup (VEGAN)	5

## SUSHI & SASHIMI PLATTERS

<b>SMALL SUSHI (10 pieces):</b> Nigiri of Tuna, Salmon, Sea bass, Prawn, 2 California Roll, 2 Salmon Avocado Roll, 2 Crispy Scallop Roll	20
<b>LARGE SUSHI (19 pieces):</b> Nigiri of Tuna, Salmon, Prawn, Sea bass, California Roll, Salmon Avocado Roll, Spicy Tuna Roll, Crispy Prawn Roll	36
<b>VEGETABLE SUSHI (7piece):</b> Chefs Choice, Green Salad (VEGAN)	12
<b>SASHIMI PLATTER,</b> Tuna, Salmon, Prawn, Seabass, Fish Roe	22

## MAKI & TEMAKI

	Maki 5pc	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
	<b>Maki 5pc</b>
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 pce
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

£5 Tray Charge & Service charge for Room Service

All prices are inclusive of VAT