

# V-CAFÉ & RESTAURANT

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

Soup & Sandwich of the Day	8.5
Tom Yam Kai Soup & Sushi (12pm-3pm)	13
Miso Soup & Sushi (12pm-3pm)	11
Vincent Chicken & Bacon Club Sandwich, Tomato, Egg Mayo, Fries	13
Philadelphia Steak Sandwich, Emmental, Caramelised onions, Fries	14
Beef Burger with Cheese, Crispy Bacon & Fries	14
Smashed Avocado on Toast, Poached Eggs (Add Smoked Salmon)	8.5/12
Vegan Burger, Smashed Avocado, Sweet Potato East West Fries	12

## SUNDAY ROAST – Served Sundays 12pm-6pm

Roast Sirloin of Beef, Roast Breast of Turkey	18
Nut Roast (v), Yorkshire pudding, Roast Potatoes, Seasonal Vegetables	

## FESTIVE AFTERNOON TEA - Served Daily 3pm – 6pm

Selection of Mini Sandwiches, Seasonal Savouries, Festive Cakes, Scones, Clotted Cream & Jam, with a choice of Teas or Coffee	19.5
With Prosecco/Mulled Wine	24.5
With Champagne	29.5

## VINCENT TO GO!

VINCENT TAKE AWAY AVAILABLE 7 DAYS  
12pm-9.30pm

We are open every day throughout December reserve your tables  
now for the Christmas period.

## APPETISERS / NIBBLES

Green Sicilian Olives (VEGAN)	4
Toasted Focaccia Bread, Dipping Oils (v) (GF option)	4
Cauliflower Beignets, Curried Mayonnaise (v)	4
Steamed Edamame Beans with Japanese Chilli or Sea Salt (VEGAN)	4.5

## STARTERS

Homemade Soup of the Day, Bread (GF & VEGAN option)	5.5
Smoked Haddock and Salmon Fishcake, Chunky tartare, Lemon Salad	8.5
Gambas Prawn Pil Pil, Ciabatta (GF option)	10
Duck Spring Roll, Spiced Plum, Pickled Ginger	8
Chicken Liver Pate, Brioche, Red Onion Marmalade (GF option)	7.5
Camembert to Share, Pigs in Blankets, Focaccia (GF option)	14

## MAINS

Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce	15
Roast Breast of Turkey, Roast Potatoes, Seasonal Trimmings (GF option)	18
Pork Belly, Garlic Mash, Madeira Jus (GF)	18
Wild Mushroom Risotto, Rocket & Parmesan (v) (GF)	13
Fish Pie, Parmesan Mash, Autumn Greens	17
Moroccan Slow Cooked Lamb Tagine, Cous Cous, Warm Pitta. For 1 or 2 to Share	19/38
Tandoori Vegetable Curry, Rice, Poppadum / Add Chicken / Beef (GF)	13/16/18
Sirloin Steak, House Leaves, Fries (GF)	22
Sliced Fillet Steak, Rocket & Parmesan Salad, Chunky Chips (GF)	30
Add Bearnaise / Peppercorn Sauce	3

## SIDE ORDERS

French Fries	3	Sesame Roasted Broccoli	4
Sweet Potato Fries	4	Caraway Honey & Sage Carrots	4
Truffle & Parmesan Fries	4	Onion Rings	4
House Leaves, Honey & Mustard	4	Pigs in Blankets	4

## PUDDINGS

Christmas Pudding Infused Crème Brûlée, Rum Ice-cream	7
Sticky Toffee Pudding, Butterscotch Sauce	7
Winter Berry Crumble, Crème Anglaise	8
Chocolate Orange Bomb, Vanilla Ice-Cream & Kumquat Jam	8
April's Flaming Smores Board - Marshmallows, Caramel & Chocolate	14
Dips, Cinnamon Biscuits with Vanilla Ice Cream	11
Cheese Board, Biscuits, Fig & Port Chutney	



AWARDED ROSETTES FOR CULINARY EXCELLENCE

## Sushi Served All Day

### 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 Crab Roll	37
<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	8	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	---

### Festive Special

Turkey Stuffing & Cranberry, Pig in Blanket	8
Tempura Brie, Pigs in Blanket	8

### 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

### SUSHI / SASHIMI A LA CARTE

	SUSHI	SASHIMI
	1 Nigiri	3 Piece
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 6 or more

£5 Tray Charge & Service charge for Room Service  
All prices are inclusive of VAT