

V-CAFÉ & RESTAURANT

CASUAL BITES – Served Daily 12pm – 6pm

Soup & Sandwich of the Day	12
Tom Yan Kai Soup & Sushi (12pm-3pm)	13
Miso Soup & Sushi (Vegan option available) (12pm-3pm)	10
Goats Cheese Spinach & Pine Nut Omelette (v)	9
Eggs Benedict with Smoked Salmon/Ham or Spinach	9/9/8
Chicken or Steak Noodle Salad, Soy, Cashew & Chilli	15/17
Grilled Sirloin Steak Sandwich, Diane Mayo, Rocket, Fries	15
Beef Burger with Caramelized Onions, Bearnaise Sauce, Skinny Fries	14
Vegan Burger, Smashed Avocado, Sweet Potato East West Fries (VEGAN)	13
Superfood Salad, Grilled Halloumi (GF)	13
Fresh Tuna Steak Salad, Poached Egg, New Potatoes	15

SUNDAY ROAST – Served Sundays 12pm-6pm

Roast Sirloin of Beef	18
Breast of Chicken or Nut Roast (v)	16
Yorkshire pudding, Roast Potatoes, Seasonal Vegetables	

AFTERNOON TEA - Served Daily 3pm – 6pm

Selection of Mini Sandwiches, Homemade Cakes, Scones, Clotted Cream & Jam, with a choice of Teas or Coffee	20
With Prosecco/Champagne	25/30

VINCENT TAKEAWAY APP NOW AVAILABLE TO DOWNLOAD

<https://the.Vincent.app4food.co.uk>

Please make sure to sign in through your NHS App



The Vincent Hotel

Vincent Hotel, 98 Lord Street, PR8 1JR

Some Dishes May Contain Nuts

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

APPETISERS / NIBBLES

Green Sicilian Olives (VEGAN & GF)	4
Warmed Focaccia Bread, Dipping Oils (v)	4
Cauliflower Beignets, Curried Mayonnaise	4.5
Steamed Edamame Beans, Japanese Chilli or Sea Salt (VEGAN & GF)	4.5
Homemade Nachos, Chunky Salsa (VEGAN)	5
Serrano Ham Platter, Manchego Cheese, Olives, Hummus, Focaccia – To Share	15

STARTERS

Soup of the Day, Homemade Bread, Whipped Butter (GF)	6
Duck Spring Roll, Spiced Plum, Pickled Ginger	8
NEW Vincent Crayfish Cocktail, Lobster, Shrimp, Quails Egg, Caviar, Gold Leaf	12
Chicken Liver & Armagnac Parfait, Fig & Walnut Chutney, Toasted Brioche	7.5
Pil Pil King Prawns, Toasted Ciabatta (GF option)	9.5
Tender stem Broccoli Fritters, Mini Minestrone Sauce, basil oil and rocket (VEGAN)	7.5

MAINS

Beer Battered Fish & Chips, Creamed Peas, Tartare Sauce	15
NEW Wild Stone Bass, Crispy Squid, Basil Arancini, Sweetcorn & Chorizo	21
Open Chicken & Baby Vegetable Pie, Light Tarragon Sauce, Puff Pastry, Quail Egg	17.5
NEW Lamb Shoulder & Cutlets, Purple Croquette, Herby Peas, Parsnip Puree	24.5
Roast Fillet of Loch Duart Salmon, Crab Salad, Poached Egg, Red Coconut Curry	18.5
Mushroom Bolognese, Tagliatelle (VEGAN)	13.5
Sirloin or Sliced Fillet Steak, Rocket & Parmesan Salad, French Fries (GF)	23/32
Add Peppercorn Sauce or Bearnaise Sauce	3

SIDE ORDERS

French Fries	3.5	Sesame Roasted Broccoli	4
Truffle & Parmesan Fries	4.5	House Leaves, Honey & Mustard	3.5
Triple Cooked Chips	4.5	Honey & Sage Carrots	4

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	7.5
Chilled Peach & Ginger Crumble, Raspberry Sorbet	7.5
Caramelised Chocolate Delice, Marshmallow, Burnt Honey Ice Cream	7.5
April's Flaming S'mores Board – To Share	
Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits	15
Local Cheese Selection, Biscuits, Chutney & Celery	12



AWARDED ROSETTES FOR CULINARY EXCELLENCE

Sushi Served 12pm-3pm/ 6pm-9:30pm Mon-Fri 12pm-10pm Saturday & Sunday

ASIAN SOUPS / SALADS

Tom Yam Kai Soup with Chicken	8
Miso Soup (VEGAN)	5
Poke Bowl Salad - Sushi Rice, Mango, Avocado, Wakame Seaweed, Edamame, Pickled Cucumber, Carrot & Radish, Ponzu Dressing Topped with Tuna, Salmon or Shimeji Mushroom (v)	15

SUSHI & SASHIMI PLATTERS

SMALL SUSHI (10 pc): Nigiri of Tuna, Prawn, Sea Bass, Gunkan Salmon, 2 California, 2 Salmon Avocado, 2 Crispy Scallop	21
LARGE SUSHI (19 pc): Nigiri of Tuna, Prawn, Sea bass, Gunkan Salmon, California Roll, Salmon Avocado, Spicy Tuna, Crispy Crab	38
VEGETABLE SUSHI (9 piece): Chefs Choice, Wakame Salad (VEGAN)	13
SASHIMI PLATTER, Tuna, Salmon, Prawn, Seabass, Fish Roe	22

MAKI & TEMAKI

	Maki 4pc	Temaki
Crispy Prawn / Scallop / Soft-Shell Crab	8	5.5
Spicy Tuna Roll, Tuna, Avocado	7.5	5.5
California Roll, Crab Stick, Avocado, Cucumber	7	5.5
Salmon Avocado Roll	7.5	
	5	
Rainbow Roll, King Prawn, Salmon, Seabass	9.5	
Cucumber / Avocado Maki (VEGAN)	6.5	
Mango, Cucumber & Chilli (VEGAN)	7	
Seared Salmon, Mango, Cream Cheese	7.5	

SPECIAL SUSHI

Gunkan Salmon Roll Cream Cheese & Spring Onion (4pc)	9
Salmon Hot Spicy Roll (6pc)	10
Rock 'N' Roll Tuna, Avocado, Cucumber, Spring Onion (6pc)	11
Vincent Tempura Special, Salmon & Mozzarella (4pc)	8

HOME OF GRINGO SUSHI – For Non-Fish Lovers – 4pc Maki

Barbeque Pulled Pork	7.5
Chilli Beef	7.5
Roasted Crispy Duck & Mango	7.5
Chicken & Lemongrass	7.5
Sausage & Bacon Tempura	7.5
Gringo Sushi Platter for 2 to Share (20 pieces) with Nachos	38

SUSHI / SASHIMI A LA CARTE

	SUSHI 2Nigiri	SASHIMI 3 pieces
King Prawn	4.5	5
Tuna	5.5	6
Sea Bass	4.5	5
Salmon	5	5.5

£5 Tray Charge & Service charge for Room Service

All prices are inclusive of VAT

A 10% Discretionary Service Charge will be added for tables of 6 or more