

V-CAFÉ & RESTAURANT

CASUAL BITES – Served Daily 12pm – 6pm

Soup & Sandwich of the Day	12
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
Chicken or Steak Noodle Salad, Soy, Cashew & Chilli	15/17
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

Omelettes

Goats Cheese Spinach & sun-blushed tomato (v)	10
Spicy Crab, Prawn & Greens, Crunchy Sesame Slaw & Siracha	12

Benedicts

Smoked Salmon	10
Ham	10
Spinach	9
Italian Charcuterie	10

SUNDAY ROAST – Served Sundays 12pm-6pm

Roast Rib Eye of Beef	18
Nut Roast, Chunky Tomato (v)	15
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables	

AFTERNOON TEA – Served Daily 3pm-6pm

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

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	7.5
Dark Chocolate Mousse, Honeycomb & Meringue	8
Chilled Peach & Ginger Crumble, Raspberry Sorbet	7.5
White Chocolate Cheesecake, Micro Fruit Compote	7.5
April's Flaming S'mores Board – To Share	
Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits	15
Cheese Selection, Biscuits, Chutney & Celery	12

APPETISERS / NIBBLES

Green Sicilian Olives (VEGAN & GF)	4
Our Daily Bread, Dipping Oils	4.5
Steamed Edamame Beans, Japanese Chilli or Sea Salt (VEGAN & GF)	4.5
Serrano Ham Platter, Manchego Cheese, Olives, Hummus, Focaccia – To Share	15
Honey & Thyme Drizzled Camembert, Sausag, Warm Bread – To Share	15

“Lil Toasts”

Crayfish Vanilla Lime Mayo	each	3
Crab Avocado Salad, Lemon Zest & Black Pepper		
Goats Cheese, Beetroot Syrup		
‘Lil’ toasts platter (6 pc)		15

STARTERS

Soup of the day, Bread, Home Whipped Butter	6
Salmon Ballotine, Pickled Cucumber, Shallot & Caper Dressing, Crisp Focaccia	8
Duck Spring Roll, Spiced Plum, Pickled Ginger	8
Vincent Crayfish Cocktail, Lobster, Quails Egg, Caviar, Gold Leaf	12
Chicken Liver Parfait, Caramelised Onion Puree, Toasted Brioche	8.5
Pil Pil King Prawns, Toasted Ciabatta (GF option)	9.5
Tomato Tartare, Basil Oil, Toasted Focaccia (VEGAN)	7

MAINS

Open Chicken & Baby Vegetable Pie, Light Tarragon Sauce, Puff Pastry, Quail Eggs	17.5
Beer Battered Fish & Chips, Creamed Peas, Tartare Sauce	15
Lamb Shoulder & Cutlets, Purple Croquette, Herby Peas, Parsnip Puree	24.5
Baked Herb Crusted Loin of Cod, Crushed New Potatoes, Lemon Butter	18
Chicken Katsu Skewer, Hot 4 onion Sushi Rice, Pickles	18
Roast Fillet of Loch Duart Salmon, Crab Salad, Poached Egg, Red Coconut Curry	18.5
Mushroom Shepherds Pie, Pickled Red Cabbage (VEGAN)	14

Steaks & Chops

8 oz Sirloin	23
8 oz Fillet Steak,	32
4oz Lamb T-bones,	each 7
<i>All served with French Fries, Rocket & Parmesan (GF)</i>	

Add Peppercorn Sauce, Bearnaise Sauce, Chimichurri

3

SIDE ORDERS

French Fries	3.5	Tender-stem Broccoli	4
Sage, Onion & Garlic Fries	4.5	House Leaves, Honey & Mustard	3.5
Triple Cooked Chips	4.5	Honey glazed Carrots	4

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

ASIAN SOUPS

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

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

Vegetable Crispy Roll (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
Flying Fish Roe		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