

V-CAFÉ & RESTAURANT

CASUAL BITES – Served Daily 12pm – 5pm

Soup & Sandwich of the Day	12
Grilled Sirloin Steak Sandwich, Caramelized Onions, Bearnaise, Rocket, Fries	15
Beef Burger, Caramelized Onions, Fries, Bearnaise or Mexicana Cheese	14
Chicken or Steak Noodle Salad, Soy, Cashew & Chilli	15/17
Vegan Burger, Not Bacon, Smashed Avocado, Sweet Potato Fries (VEGAN)	13
Waldorf Salad, Grapes, Apples, Celery, Traditional Waldorf Dressing	11
With Blue Cheese / Chicken / Salmon	13/16/16
Kale Salad, Avocado, Beetroot, Carrot & Ginger Dressing (VEGAN)	11
With Halloumi / Chicken / Salmon	13/16/16
Seasonal Wok Fried Veg, Basil Oil, Chilli Flakes, Charred Sourdough (VEGAN)	8.5
Smashed Avocado, Vine Tomatoes, Toasted Sourdough, Lime & Chilli (VEGAN)	9

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 (v)	9

SUNDAY ROAST – Served Sundays 12pm-6pm

Roast Rib Eye of Beef or Pork	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

APPETISERS / NIBBLES

Green Sicilian Olives (VEGAN & GF)	4
Our Daily Bread, Dipping Oils (v)	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

STARTERS

Soup of the day, Bread, Home Whipped Butter (v)	6.5
Duck Spring Roll, Spiced Plum, Pickled Ginger	8.5
Hand Dived Scallops, Nduja Butter, Fennel Salad	12
Traditional Sicilian Meat Balls, Arrabiata Sauce, Crusty Bread	9
Pil Pil King Prawns, Toasted Ciabatta (GF option)	9.5
Moules Marinière, Crusty Bread	8.5
Whole Burrata, Cherry Vine Tomatoes, Butternut Squash, Chimichurri (b)	9
Tomato Tartare, Basil Oil, Toasted Focaccia (VEGAN)	7

MAINS

Duck Confit, Spring Onion Mash, Crispy Kale, Teriyaki Sauce	23
Beer Battered Fish & Chips, Creamed Peas, Tartare Sauce	16
Moules-Frites, Marinière, Crusty Bread	15
Lamb Shoulder & Cutlets, New Potato Croquette, Pea Puree, Rosemary Jus	24.5
Pan Fried Stonebass, Harissa Risotto Cake, Romesco Sauce, Asparagus	19.5
Chicken Katsu Skewer, Hot 4 onion Sushi Rice, Pickles	18
Roast Fillet of Loch Duart Salmon, Crab Salad, Poached Egg, Red Coconut Curry	19.5
Hawaiian Sweet and Sour Crispy Tofu, Hot 4 Onion Sushi Rice (VEGAN)	14

STEAKS

12oz Tomahawk Pork Chop, Garlic Butter	20
8 oz Sirloin	23
8 oz Fillet Steak	32
<i>Served with French Fries, Rocket & Parmesan (GF)</i>	

Add Peppercorn Sauce, Bearnaise Sauce, Chimichurri 3

SIDE ORDERS

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

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	7.5
Dark Chocolate Mousse, Chantilly Cream, Honeycomb & Meringue	8
Chilled Peach & Ginger Crumble, Raspberry Sorbet	7.5
Raspberry Posset, Champagne Gel, Shortbread	7.5
Seasonal Fruit Salad, with Devon Pouring Cream or Vanilla Ice Cream	7
April's Flaming S'mores Board – To Share	
Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits	15
Cheese Selection, Biscuits, Chutney & Celery	12

Sushi Served 12pm-3pm/ 5pm-9:30pm Mon-Fri

12pm-10pm Saturday & Sunday

ASIAN SOUPS

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

Poke Bowl Salad (Lunch Service Only)

Sushi Rice, Mango, Avocado, Wakame Seaweed, Edamame, Pickled Cucumber, Carrot & Radish, Ponzu Dressing Topped with Shimeji Mushroom (v), Tuna or Salmon	15/17/17
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SUSHI PLATTER

SMALL SUSHI (10 pc): Nigiri of Tuna, Prawn, Sea Bass, Gunkan Salmon, 2 California, 2 Salmon Avocado, 2 Crispy Scallop	21
LARGE SUSHI (18 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

MAKI & TEMAKI

	Maki 4pc	Temaki
Crispy Prawn / Scallop / Soft-Shell Crab	9	6
Spicy Tuna Roll, Tuna, Avocado	8.5	6
California Roll, Crab Stick, Avocado, Cucumber	8.5	6
Salmon Avocado Roll	8	6
Rainbow Roll, King Prawn, Salmon, Seabass	10.5	
Cucumber / Avocado Maki (VEGAN)	6.5	
Seared Salmon, Mango, Cream Cheese	8.5	

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

	2 nigiri
King Prawn	4.5
Tuna	5.5
Sea Bass	4.5
Salmon	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

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