

V-CAFÉ & RESTAURANT

CASUAL BITES – Served Daily 12pm – 5pm

Soup & Sandwich of the Day (GF option)	12
Smashed Avocado, Vine Tomatoes, Toasted Sourdough, Lime & Chilli (VEGAN)	9
Eggs Benedict, Smoked Salmon / Ham, or Spinach (v)	10/9
Goats Cheese, Spinach & Sun-Blushed Tomato Omelette (v) (GF)	10
Spicy Crab, Prawn & Greens, Crunchy Sesame Slaw & Siracha Omelette (GF)	12
Heritage Tomato & French Bean Niçoise Salad, Poached Egg, Aged Balsamic (GF)	11
Add Vegan Paneer / Smoked Salmon / Grilled Chicken	13/16/16
Grilled Sirloin Steak Sandwich, Caramelized Onions, Bearnaise, Rocket, Fries	15
Chargrilled Chicken & Smoked Pancetta Club Sandwich, Fries	14
Beef Burger, Pancetta, Caramelized Onions, Fries Bearnaise or Spiced Cheese	14
Vegan Burger, Not Bacon, Smashed Avocado, Sweet Potato Fries (VEGAN)	13
Smoked Salmon & Crisp Pancetta Fettuccini	15
Poke Bowl - Sushi Rice, Mango, Avocado, Seaweed, Edamame, Pickled Cucumber, Carrot & Radish, Ponzu Dressing. Add Shimeji Mushroom, Tuna or Salmon	15/17

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, 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	8
Dark Chocolate & Mango Mousse, Passion Fruit Cream, Coconut Brittle (GF)	8
Citron Tart, Lemon Sorbet, Crushed Amaretti Biscuit	7.5
Raspberry Posset, Champagne Gel, Shortbread (GF option)	7.5
Seasonal Fruit Salad, Devon Pouring Cream or Vanilla Ice Cream (GF)	7
April's Flaming S'mores Board – To Share	
Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits	15
Harrogate Blue, Brie & Lancashire Cheeses, Grilled Breads, Cornichons, Quince	14

ALL DAY MENU

APPETISERS / NIBBLES

Green Sicilian Olives (VEGAN & GF)	4
Focaccia Bread, Dipping Oils (v) (GF option)	4.5
Steamed Edamame Beans, Japanese Chilli or Sea Salt (VEGAN & GF)	4.5
Serrano Ham Platter, Manchego Cheese, Olives, Hummus, Focaccia – To Share	16.5
Taco Trio – Salmon, Tuna & Seabass Ceviche, Chilli Beef & Vegan Wakame Salad	9

STARTERS / SMALL PLATES

Soup of the day, Bread, Whipped Butter (v) (GF option)	6.5
Deep Fried Squid, Japanese Seven Spice, Ginger & Coriander Mayo	8
Whole Smoked Burrata, Tricolour Salad of Tomato, Basil Pesto, Red Onion (GF option)	9
Duck Spring Roll, Spiced Plum, Pickled Ginger	8.5
Hand Dived Scallops, Nduja Butter, Fennel Salad (GF option)	12
Traditional Sicilian Meat Balls, Arrabiata Sauce, Crusty Bread	9
Pil Pil King Prawns, Toasted Ciabatta (GF option)	9.5
Beetroot Carpaccio, Goats Cheese, Candied Walnuts, Cos, Aged Balsamic (VEGAN opt)	8

MAINS

Beer Battered Fish & Chips, Creamed Peas, Tartare Sauce	16
Seared Breast of Duck, Broccoli Tempura, Garlic Butter Mash, Teriyaki Sauce (GF option)	26
Breaded Salmon Schnitzel, Heritage Tomato, French Bean Niçoise Salad, Poached Egg, Aged Balsamic (GF)	24
Grilled Butterfly Breast of Chicken, Goats Cheese & White Wine Fettuccini, Wilted Rocket, Charred Lemon	20
Seared Fillet of Hake, Citrus Powder, Fennel & New Potato Barigoule (GF)	22
Chump of Lamb, Burnt Aubergine Puree, Crushed New Potatoes, Charred Courgette (GF)	24
Thai Red Monkfish Curry, Kings Prawns, Crayfish, Poppadom & Jasmin Rice (GF)	25
Palek Paneer, Garlic & Spinach, Fragrant Rice (VEGAN & GF)	14

STEAKS

12oz Tomahawk Pork Chop, Garlic Butter	20
8 oz Sirloin	23
8 oz Sliced Fillet Steak	32
Served with French Fries, Rocket & Parmesan (GF)	
Add Peppercorn Sauce, Bearnaise Sauce, Chimichurri	3

SIDE ORDERS

French Fries	3.5	Tender-stem, Sesame Broccoli	4
Truffle & Parmesan Fries	4.5	Tomato, Red Onion, Rocket, Balsamic	4
Triple Cooked Chips	4.5	Honey glazed Carrots	4

SUSHI MENU

12pm-3pm/ 5pm-9:30pm Mon-Fri
12pm-9.30pm 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 (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
SASHIMI PLATTER, Tuna, Salmon, Prawn, Seabass, Fish Roe	22

MAKI & TEMAKI

	Maki 4pc	Temaki
Crispy Prawn / Scallop / Soft-Shell Crab	9/9.5/9	6/6.5/6
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	

SPECIAL SUSHI

Vegetable Crispy Roll (4pc)	9
Salmon Hot Spicy Roll (6pc)	11
Rock 'N' Roll Tuna, Avocado, Cucumber, Spring Onion (6pc)	11
Vincent Tempura Special, Salmon & Mozzarella (4pc)	9
Chicken Katsu Roll (4pc)	9.5

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 / SASHIMI A LA CARTE

	SUSHI	SASHIMI
	2Nigiri	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

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