



V-CAFÉ & RESTAURANT

CASUAL BITES

Served Daily 12pm – 5pm

Soup of the Day, Crusty Bread (Soup & Sandwich 12) (GF*)	6.5
Eggs California, Crushed Avo, Sourdough, Chilli Flakes (V)	10
Eggs Benedict, Smoked Salmon / Ham or Spinach (V)	12
Woodland Mushrooms, White Wine & Tarragon, Toasted Brioche (V)	10
Philadelphia Steak Sandwich, Cheese, Rocket & Fries	16
"Margherita" Pizzetta, Mozzarella, Tomato, Basil(V/VG*)	12
Serrano Ham Pizzetta, Rocket, Pesto, Chili Oil	14
Chargrilled Chicken & Smoked Pancetta Club, Fries (GF*)	14
Classic Beef Burger, Pancetta, Caramelized Onions, Bearnaise, Fries	16
Vegan Burger, Smoked Cheese, Caramelised Onion, Fries (VG)	15
Chargrilled Chicken Caesar Salad, Pancetta, Anchovies, Poached Egg (GF)	14
Goats Cheese Omelette, Spinach, Rocket Pesto (V)	12

NIBBLES/SMALL PLATES

Green Sicilian Olives (VG & GF)	5
Bread, Dipping Oils (V & GF*)	5
Edamame Beans, Japanese Chilli or Sea Salt (VG & GF)	5.5
Garlic Bread / With Cheese	6/8
Tapas Platter-Serrano Ham, Manchego Cheese, Hummus, Olives & Focaccia (GF*)	18
Cauliflower Beignets, Curried Mayo (V)	6.5
Woodland Mushrooms, White Wine & Tarragon, Toasted Brioche (V)	10
Duck Spring Roll, Spiced Plum, Pickled Ginger	9
Chicken Liver Parfait, Crusted Golden Panko, Mulled Wine Apple Puree, Toasts	9
Pil Pil King Prawns, Toasted Ciabatta (GF*)	11

LARGE PLATES

Creamed Harissa Chicken Breast, Kale, Crispy New Potatoes	22
Beer Battered Fish & Chips, Creamed Peas, Tartar Sauce, Lemon	18
Thai Red Monkfish Curry, King Prawns, Crayfish, Poppadum & Jasmin Rice (GF*)	26
Hoisin Charred Pork Loin, Tenderstem Broccoli, Asian Slaw, Four Onion Rice, Spicy Sweet & Sour Sauce	25
Mushroom, Chicken or Prawn Linguine, Tarragon, White Wine Cream	12/14/16
Lamb Rump, Mint Salsa Verde, Honey Glazed Carrot, Dauphinoise Potato	29
Pan Fried Hake, New Potato, Spinach & Pancetta Fricassee, Champagne Sauce	26
8 oz Sirloin 26 / 8 oz Sliced Fillet Steak 35	
<i>Served with French Fries, Rocket & Parmesan (GF)</i>	
Grass Fed 12oz Rib Eye of Beef, Hand Cut Chips, Vine Tomatoes, Rocket Salad	45
Add Skewer of Prawns "Surf 'n' Turf" to any Steak	6
Add Peppercorn Sauce or Bearnaise Sauce	4

Chef Special Chateaubriand for Two

French Fries, Rocket & Parmesan Salad, Cherry Vine Tomatoes,	
Peppercorn & Bearnaise Sauce	90
Add Skewers of Prawns "Surf 'n' Turf"	99

SIDE ORDERS

French Fries / Truffle Parmesan Fries	4/5
Woodland Mushrooms, White Wine & Tarragon Cream	4
Tenderstem Sesame Broccoli	4.5
Honey glazed Carrots	4.5
Tomato & Red Onion Salad, Balsamic	5

PUDDINGS

New York Style Cheesecake, Mix Berry Compote	8.5
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	8.5
Salted Caramel Chocolate Pot, Dairy Ice Cream, Honeycomb	8.5
Saffron Panna Cotta, Granola, Sugared Berries (VG)	8.5

Flaming Specials – To Share

Crepes Suzettes, Vanilla Ice Cream & Limoncino	18
April's S'mores Board, Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits	15

CHEESE

Harrogate Blue / Manchego / Somerset Brie / Cheddar 8 each (or 3 for 16)

SUNDAY ROAST

Served Between 12-6

Sirloin of Beef or Roast Chicken	
Roast Potato, Traditional Trimmings, Yorkshire Pudding	22

VINCENT AFTERNOON TEA Served Daily 3pm - 6pm

Selection of Mini Sandwiches, Homemade Cakes, Scones, Clotted Cream & Jam,	
with a Choice of Teas or Coffee	24
with Prosecco	29
with Champagne	36

2 COURSE FEBRUARY MENU

Available Monday to Friday **

To Start

Tempura Broccoli, Red Chili & Miso Sauce
Caesar Salad, Smoked Pancetta & Poached Egg
Soup of the Day, Crusty Bread

Mains

Wild Woodland Mushroom Linguine
Small Gringo Platter (10 Pieces)
Egg Fried Rice with King Prawn

To Finish

Petit Fours
£20pp

SUSHI & BAO

Sushi Served 12pm-3pm/ 5pm-Close -- All Day Friday, Saturday, Sunday

SOUPS

Miso Soup (GF & VG)	6
Spiced Asian Broth, Pak Choi, Pork & Shrimp Wonton	7

BAO BUNS & ASIAN SLAW

Piri Piri Chicken	9
Barbeque Pulled Pork	9
Pulled Chilli Beef	9
Hoi Sin Duck	9
Katsu Chicken	9

MAKI SUSHI ROLLS & NIGIRI RICE, FISH (4pcs)

Vincent Tempura Special	9.5
Crispy Prawn	9.5
Spicy Tuna Roll (GF)	8.5
Salmon Avocado Roll (GF)	8.5
California Crab, Avocado & Cucumber Roll	8.5
Cucumber & Avocado Roll (GF & VEGAN)	6.5
Aburi Salmon, Cream Cheese, Cucumber, Avocado	9.5
Tuna Nigiri (GF)	10
Salmon Nigiri (GF)	9

GRINGO SUSHI ROLLS

for Non-Fish Lovers (4pcs)

Piri Piri Chicken	8.5
Barbeque Pulled Pork	8.5
Pulled Chilli Beef	8.5
Crispy Duck & Mango	8.5
Katsu Chicken	8.5

SUSHI PLATTERS TO SHARE

Sushi Platter Fish—Chef Selection £22 (10pc) / £40 (20pc)
Salmon Avocado, California, Spicy Tuna Roll, Salmon Nigiri, Prawn Nigiri, Tuna Nigiri, Salmon Gunkan (GF*)

Gringo Sushi Platter—Chef Selection £40 (20pc)

Piri Piri Chicken, Pulled Pork, Pulled Chilli Beef, Duck & Mango, Katsu Chicken

Vegetable Sushi Platter—£15 (10pc)

Chef's Choice Seasonal Vegetables, Radish, Wakame (GF*)

Some Dishes May Contain Nuts
If you would like any allergen information on any of our dishes please ask.

(*) Denotes can be altered to suit dietary requirements
A 10% Discretionary Service Charge will be added

**Offer Not Including Valentines Day
£5 Tray Charge & Service charge for Room Service
All prices are inclusive of VAT