

CASUALS

From 12-5

Vincent Smashed Burger, Monterey Jack, Jalapenos, Pancetta, Salad, Fries	18
Philadelphia Steak Sandwich, Monterey Jack Cheese, Rocket, Fries	16
Tuna Melt, Mozzarella, Pickled Shallots, Toasted Pain Baguettine, Fries	16
Chipotle Chicken Melt, Garlic Mayo, Swiss Cheese, Pickled Jalapenos, Fries	16
Eggs California, Crushed Avocado, Poached Egg, Sourdough, Chilli Flakes (V)	12
Eggs Benedict, Truffled Wild Mushrooms, Poached Eggs, Brioche (V)	12
Eggs Benedict, Iberica Ham, Poached Eggs, Hollandaise, Sourdough	14
Eggs Benedict, Smoked Salmon, Pickled Cucumber, Warm Toasted Muffin	14
Crispy Chicken Goujon Burger, Sweet Chilli, Smashed Avocado, Fries	16
Redefine Meat, Plant Based Burger, Caramelized Red Onion, Fries (VG)	14
Chargrilled Chicken Caesar Salad, Pancetta, Anchovies, Poached Egg	16

SPECIALS

Monday – Saturday  
Including Sunday Evening

Choose Two Mains And A Bottle of Wine for 35

Steak Frites, Red Wine Jus  
Pan seared wild mushroom Gnocchi  
And a Bottle of House Red or White

Enjoy Our Sunday Roast and Market Table  
34.95

Ask Your Server for Details

Love the Vincent Team

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SMALL PLATES

Green Sicilian Nocellara Olives (VG,GF)	5
Bread, Dipping Oils, Basil Pesto, Tomato Pesto, Balsamic (V,GF*)	8
Edamame Beans, Japanese Chilli or Sea Salt (GF)	6
Ciabatta Garlic Bread / With Cheese	6/8
Soup of the Day, Crusty Bread (VG&GF*)	9
Hummus, Pitta Breads, Feta Cheese, Sun-Dried Tomato (V,GF*)	11.5
Beef Shin & Bone Marrow Presse, Red Wine Reduction, Pickled Shallots (GF)	12
Smoked Haddock & Salmon, Herb Fishcake, Beurre Blanc, Poached Egg	12
Braised Pork Belly, Black Pudding, Caramelised Onion, Mojo Verde,Jus	12
Pan-Fried Prawns, Jalapeno & Coriander Butter, Crusty Bread (GF*)	10
Wild Mushroom & Tarragon, Toasted Brioche (V)	10
Pan-Fried Monkfish, Thai Red Curry, Crayfish & Jasmine Rice (GF)	13
Crisp Cauliflower Beignet’s, Curried Mayo (V)	8.5
Sicilian Meatballs, Arabiatta Sauce, Crusty Bread (GF*)	12
Sticky Pork Ribs, Red Chilli & Honey Glaze (GF)	12
Duck Spring Roll, Hoisin And Spiced Plum, Pickled Ginger	12
Tempura Broccoli, Red Chilli & Miso Sauce (VG*)	8.5
Crispy Tempura Prawn Sushi Roll, Panko Crumb	12
Seven Spice Tuna Tartar Sushi Roll, Fresh Mango & Chilli (GF)	12
Salmon Avocado Sushi Roll (GF)	12
Crispy Tempura Duck Hot Sushi Roll, Chilli Mayo, Mango Puree	12
Katsu Chicken Hot Sushi Roll, Katsu Sauce, Chilli Mayo	12
Large Sushi Platter to Share– Pick Any of the Four Sushi Rolls from the Above	45

LARGE PLATES

Beer Battered Fish & Chips, Creamed Peas, Tartar Sauce, Lemon	22
Trout, Cider & Crayfish Sauce, Pave Potato, Cavolo Nero, Pancetta Lardons (GF)	24
Rich Confit Duck Ragu, Folded Through Pappardelle Ribbons, Aged Parmesan	23
Crispy Pork Belly, New Potatoes, Pod Vegetables, Red Wine Jus (GF)	22
Lamb Rump, Potato & Herb Croquette, Salsa Verde, Courgette, Rosemary Jus	25
Pan Fried Chicken Supreme, Pan Fried Wild Mushroom Gnocchi, Truffled Cream	22
Vincent Smashed Burger, Monterey Jack, Jalapenos, Pancetta, Salad, Fries	18
8 oz Sirloin Steak, French Fries, Vine Tomato, Rocket & Parmesan (GF)	30
8 oz Fillet Steak, French Fries, Vine Tomato, Rocket & Parmesan (GF)	42
Add Peppercorn or Bearnaise Sauce to Any Steak	4

SIDES

French Fries (V,GF)	5
Truffle Parmesan Fries (V,GF)	6
Duck Fat, Fat Fries (V,GF)	6
Feta & Thyme Oil Fries, Sea Salt & Chilli Flakes (V,GF)	6
New Potato, Cavolo Nero & Pancetta Lardons, Parmesan (GF)	8
Smokey Harissa and Honey Glazed Carrots (V,GF)	6
Tenderstem Broccoli, Honey and Sesame (V,GF)	6
Rocket & Red Onion Salad (V,GF)	5
Caesar Salad, Gem Lettuce, Caesar Dressing (V,GF*)	5

PUDDINGS

Apple Tarte Tatin, Dairy Ice Cream	9
Dark Chocolate Delice, Raspberry Coulis, Cocoa Nib Soil, Chantilly	10
Eton Mess, Caramel, Forest fruits & Dark Chocolate Callets (GF)	9
Sticky Toffee Pudding, Butterscotch Sauce, Dairy Ice Cream	9
Hot Churros, Chocolate, Butterscotch, Chantilly Cream -	16
Strawberry Jam & Sprinkles – To Share	
Cheeseboard, Artisan Crackers, Fruit Chutney -	14
Harrogate Blue, Somerset Brie, Keens Cheddar	

Afternoon Tea

Served Daily 3pm - 6pm

Finger Sandwiches, Sausage Roll, Homemade Cakes, Scones, Clotted Cream & Jam with a Choice of Teas or Coffee	
25	
with Prosecco	
30	
with Champagne	
37	
Require 24 Hour Booking Notice	