

V-CAFÉ & RESTAURANT

CASUAL BITES

Served Daily 12pm – 5pm

Soup & Sandwich of the Day (GF*)	14
Eggs California, Crushed Avo, Poached Egg, Sourdough, Chilli Flakes (V)	11
Eggs Benedict, Smoked Salmon / Ham or Spinach (V)	14
Goats Cheese Omelette, Spinach, Rocket Pesto (V)	12
Philadelphia Steak Sandwich, Cheese, Rocket & Fries	16
Chargrilled Chicken & Smoked Pancetta Club, Fries (GF*)	15
Classic Beef Burger, Pancetta, Caramelised Onion, Bearnaise, Fries	16
Vegan Burger, Smoked Cheese, Caramelised Onion, Fries (VG)	15
Confit Asian Duck Salad, Mango, Watermelon, Hoisin Dressing (GF)	16
Chargrilled Chicken Caesar Salad, Pancetta, Anchovies, Poached Egg (GF*)	16
Lobster Roll, Coleslaw, Fries	22
Poke Bowl, Wakame Salad, Salmon, Tuna or Shimeji Mushroom (GF & VG*)	18

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*)	20
Soup of the Day, Crusty Bread (GF*)	6.5
Glazed Goats Cheese Radish & Watercress Salad, Honey Mustard Dressing (V&GF)	9
Tempura Broccoli, Red Chilli & Miso Sauce (VG)	8
Duck Spring Roll, Spiced Plum, Pickled Ginger	9
Sticky Sesame & Chilli Chicken Wings, Japanese BBQ Sauce	9
Pil Pil King Prawns, Toasted Ciabatta (GF*)	12
Seared Scallops, Smoked Pancetta Crumb, Pea Puree (GF)	16

SIDE ORDERS

French Fries / Truffle Parmesan Fries	4/5
Triple Cooked Chips	6
Tenderstem Sesame Broccoli	6
Honey Glazed Carrots	6
Tomato & Red Onion Salad, Balsamic	6

PUDDINGS

Homemade Chocolate Chip Cookie, Dairy Ice Cream	6
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
Vanilla Pannacotta, Black Pepper Strawberries (VG)	8.5

Flaming Specials – To Share

April's S'mores Board, Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits	15
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CHEESEBOARD

Harrogate Blue / Manchego / Somerset Brie / Extra Mature Cheddar	8 Each
Cheeseboard to Share	20

2 or 3 COURSE MENU

Available Monday to Friday

To Start

Soup of the Day, Crusty Bread (V)
Pork Ribs, Japanese BBQ Sauce
Nobashi Prawns, Sesame & Honey Dressing

Mains

Seasonal Pod Vegetable & Herb Risotto, Shaved Parmesan (V)
Classic Beef Burger, Caramelised Onion, Bearnaise, Fries
Chicken or Prawn Nasi Goreng, Fried Rice (GF)

Dessert

Homemade Chocolate Chip Cookie, Dairy Ice Cream

£20pp for 2 Course / £25pp for 3 Course

LARGE PLATES

Chargrilled Chicken, Rigatoni Pasta, Parmesan & Butter	22
Beer Battered Fish & Chips, Creamed Peas, Tartar Sauce, Lemon	18.5
Confit Duck, Pak Choi, Stir Fry Noodles	20
Thai Red Monkfish Curry, King Prawns, Crayfish, Poppadum & Jasmin Rice (GF*)	27
Seared Fillet of Hake, Crab, Chilli & Spring Onion Linguini, Lemon Oil	25
Seasonal pod Vegetable & Herb Risotto, Shaved Parmesan (V&GF)	14
Add Chargrilled Chicken / Pan Fried Hake	22/24
Beef Short Rib, Sesame & Honey Fried Rice (GF)	24
Lamb Rump, Creamy Mash, Pod Vegetables, Ratatouille Dressing (GF)	29
8 oz Sirloin 28 / 8 oz Sliced Fillet Steak 39	
<i>Served with French Fries, Rocket & Parmesan (GF)</i>	
Grass Fed 12oz Rib Eye of Beef, Hand Cut Chips, Vine Tomatoes, Rocket Salad	46
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

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

SUSHI & BAO

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

SOUP

Miso Soup (GF & Vg)	6
Tom Yum Soup/Add Chicken	6/9

BAO BUNS & ASIAN SLAW

Piri Piri Chicken	9
Barbeque Pulled Pork	9
Pulled Chilli Beef	9
Crispy Duck & Mango	9
Katsu Chicken	9

MAKI SUSHI ROLLS, FISH (4pcs)

Vincent Tempura Special	9.5
Crispy Prawn	9.5
Rainbow Roll	11.0
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

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

SASHIMI & NIGIRI RICE (4pcs)

Tuna Sashimi / Nigiri (GF)	9/10
Salmon Sashimi / Nigiri (GF)	9/10
Sea Bream Sashimi / Nigiri (GF)	9/10

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

Some Dishes May Contain Nuts

If you would like any allergen information on any of our dishes please ask.

V=Vegetarian VG=Vegan GF=Gluten Free

(*) Denotes can be altered to suit dietary requirements

A 10% Discretionary Service Charge will be added

£5 Tray Charge & Service charge for Room Service

All prices are inclusive of VAT