



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
Grilled Tomato & Goats Cheese Bruschetta, Olive & Ratatouille Dressing (V)	10
Philadelphia Steak Sandwich, Cheese, Rocket & Fries	16
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)	15
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
Tempura Nobashi Prawns, Red Chili & Miso Sauce	8.5
English Asparagus, Poached Hens Egg, Hollandaise Sauce (V)	8.5
Duck Spring Roll, Spiced Plum, Pickled Ginger	9
Sticky Sesame & Chilli Chicken Wings, Japanese BBQ Sauce	9
Pil Pil King Prawns, Toasted Ciabatta (GF*)	11

LARGE PLATES

Pan Fried Chicken, Rigatoni Pasta, Parmesan & Butter	22
Beer Battered Fish & Chips, Creamed Peas, Tartar Sauce, Lemon	18
Thai Red Monkfish Curry, King Prawns, Crayfish, Poppadum & Jasmin Rice (GF*)	26
Sauteed Veal Medallions, Mushroom Marsala Cream, Rosti Potato (GF)	24
Spring Green Vegetable & Herb Risotto, Shaved Parmesan (V&GF)	14
Add Pan Fried Chicken / Pan Fried Salmon	22/24
Lamb Rump, Creamy Mash, Pod Vegetables, Ratatouille Dressing (GF)	29
Pan Fried Salmon, Pea Puree, Crushed New Potatoes, Saffron & Tomato Dressing	26
8 oz Sirloin 26 / 8 oz Sliced Fillet Steak 35	
Served with French Fries, Rocket & Parmesan (GF)	
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
Triple Cooked Chips	5
Tenderstem Sesame Broccoli	5
Honey glazed Carrots	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
Coconut Milk Pannacotta, Shaved Coconut Granola, Sugared Berries (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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CHEESE

Harrogate Blue / Manchego / Somerset Brie / Extra Mature Cheddar 8 each (or 3 for 16)	
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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 APRIL MENU

Available Monday to Friday **

To Start

Tempura Broccoli, Red Chilli & Miso Sauce (V)	
Caesar Salad, Smoked Pancetta & Poached Egg (GF)	
Soup of the Day, Crusty Bread (V)	
Garlic Bread or Garlic Bread with Cheese	

Mains

Spring Green Vegetable & Herb Risotto, Shaved Parmesan (V)	
Chicken & Bacon Rigatoni Pasta, Arrabbiata Sauce	
Nasi Goreng, Fried Rice, Prawn (GF)	

To Finish

Petit Fours

£20pp

SUSHI & BAO

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

SOUP

Miso Soup (GF & Vg)	6
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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

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