

V-CAFÉ & RESTAURANT

Served Daily from 12pm – 9pm / 9:30pm Friday & Saturday

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
Creamy Wild Mushrooms, Brioche Toast	12
Ruebens Melt & Fries	15
Philadelphia Steak Sandwich, Cheese, Rocket & Fries	16
Chargrilled Chicken & Smoked Pancetta Club, Fries (GF*)	15
Chargrilled Chicken Caesar Salad, Pancetta, Anchovies, Poached Egg (GF*)	16
Classic Beef Burger, Pancetta, Caramelised Onion, Bearnaise, Fries	16
Vegan Burger, Smoked Cheese, Caramelised Onion, Fries (VG)	15

NIBBLES

Green Sicilian Olives (VG,GF)	5
Bread, Dipping Oils (V,GF*)	6.5
Edamame Beans, Japanese Chilli or Sea Salt	5.5
Garlic & Herb Bread / With Cheese (V)	6/8
Asian Lotus Root Chips, Spicy Mayo & Amazu Sauce	6.5
Tapas Platter-Serrano Ham, Manchego Cheese, Hummus, Olives, Focaccia	20

SMALL PLATES

Soup of the Day, Crusty Bread (GF*)	7
Sticky Pork Ribs, Red Chilli and Sesame Glaze	9
Sizzling Pil Pil King Prawns, Toasted Ciabatta (GF*)	12
Duck Spring Roll, Spiced Plum, Pickled Ginger	9
Salt & Pepper Fried Baby Squid, Red Chilli Sesame Dressing	9
Tuna Ceviche, Mango, Blueberry & Avocado, Poppadom	10.5
Seared Scallops, Smoked Pancetta Crumb, Artichoke Puree (GF)	16
Tempura Broccoli, Red Chilli & Miso Sauce (VG)	8

LARGE PLATES

Beer Battered Fish & Chips, Creamed Peas, Tartar Sauce, Lemon	18.5
Lamb Rump, Wild Mushroom, Artichoke Puree, Salsify Fondant Potato	25
Thai Red Monkfish Curry, King Prawns, Crayfish, Poppadum, Jasmin Rice (GF*)	27
Beef Short Rib, Creamy Mash, Stock Pot Carrots & Peas, Red Wine	23
Braised Pork Belly, Tenderstem Broccoli, Sweet Potato Fondant	22
Seared Fillet of Cod, Crisp Pave Potato, Cavolo Nero, Romesco Sauce	22
Duck Shepherd's Pie, Pickled Red Cabbage	24
Wild Mushroom & Tarragon Tagliatelle, Shaved Parmesan /Add Chicken	16/20

STEAKS

8 oz Sirloin / 8 oz Sliced Fillet Steak, French Fries, Rocket & Parmesan (GF)	28/39
14 oz Cote De Beouf, Hand Cut Chips, Vine Tomatoes, Rocket Salad	45
Chateaubriand for Two , French Fries, Rocket & Parmesan Salad,	
Cherry Vine Tomatoes, Peppercorn & Bearnaise Sauce	90
Add Skewer of Prawns "Surf 'n' Turf" to any Steak	6
Peppercorn Sauce or Bearnaise Sauce	4

SIDE ORDERS

French Fries / Truffle Parmesan Fries	4/5
Triple Cooked Chips	6
Tenderstem Sesame Broccoli	6
Honey Glazed Carrots	6
Pomme Puree	6

PUDDINGS

Melting Chocolate Tarte, Raspberry Sorbet	8.5
Burnt Basque Cheesecake, Orange Caramel, Scorched Orange	8.5
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	8.5
Apple & Blackberry Crumble, Crème Anglaise	8.5
Pistachio Soft Serve Ice Cream, Honeycomb Crunch	8.5
April's Flaming S'mores Board - Marshmallows, Caramel, Chocolate & Ice	15
Cream Dips, Cinnamon Biscuits – To Share	15
Cheeseboard-Harrogate Blue, Manchego, Somerset Brie, Mature Cheddar	14

2 / 3 COURSE MENU

Available Monday to Friday

STARTERS

Soup of the Day/Miso Soup
Sticky Pork Ribs, Red Chilli and Sesame Glaze
Nobashi Prawns, Red Chilli & Sesame Dressing

Mains

Wild Mushroom and Tarragon Tagliatelle
Caesar Salad, Pancetta, Egg, Anchovies
Steak Frites, Bearnaise Sauce

Dessert

Homemade Chocolate Chip Cookie, Dairy Ice Cream
Pistachio Soft Serve Ice Cream, Honeycomb Crunch

2 Course 20/ 3 Course 25

SUNDAY ROAST

Served Between 12-6pm

Sirloin of Beef & Yorkshire Pudding, Roast Chicken or Nut Roast 22

VINCENT AFTERNOON TEA

Served Daily 3pm - 6pm

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
Spicy Tuna Roll & Mango (GF)	8.5
Salmon Avocado Roll (GF)	8.5
California Crab, Avocado & Cucumber Roll	8.5
Cucumber & Avocado Roll (GF & VEGAN)	6.5
Prawn nigiri	10
Salmon nigiri	10
Tuna nigiri	10

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
Salmon Avocado, California, Spicy Tuna Roll, Salmon Nigiri, Prawn Nigiri, Tuna Nigiri, Salmon Gunkan (GF*)
10pc 22 / 20pc 40

Gringo Sushi Platter–Chef Selection

Piri Piri Chicken, Pulled Pork, Pulled Chilli Beef, Duck & Mango, Katsu Chicken (20pc) 40

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