

VINCENT

CAFÉ & COCKTAIL BAR

Casual Dining

Served Daily from 11.30am - 6pm

BREAD & APPETISERS

Mixed Sicilian Olives, Lemon & Thyme (GF) (v)	4.5
Chargrilled Focaccia Bread, Dipping Oil (v)	4
Baked Garlic, Onion, Fennel Seed Bread & Crushed Tomato (v)	4
Cauliflower Beignets with, Curried Mayonnaise (v)	3.5
“Sharing Platter” Serrano Ham, Manchego Cheese, Hummus, Olives, Padron Peppers	15

CASUAL DINING

Soup & Sandwich of the day	8
Tom Yam Kai Soup & Sushi (11.30am - 3pm)	13
Eggs Benedict, Ham, Smoked Salmon or Mushroom	8.5
Smoked Haddock Fettuccini, Tarragon & Crisp Pancetta	7
Club Sandwich, Bacon, Chicken, Tomato, Baby Gem, Egg & Fries	11
Vincent 8oz Burger, Crisp Pancetta, Beef Tomato, Aged Cheddar Cheese & Fries	13.5
Philadelphia Steak Sandwich, Emmental Cheese, Onion, Ciabatta & Fries	13.5
Courgette, Shallot, Pea & Asparagus Omelette, Soft Goat’s Cheese Curd (GF) (v)	8.5
Sirloin Steak & Soy Noodles, Ginger, Chilli, Peanut, Sesame	19

SALADS (FROM 12PM)

Healthy Chopped Salad, Avocado, Mixed Quinoa, Edamame, Kale & Carrot (GF) (v)	10
Add Smoked Salmon or Chicken Breast	5
Roast Beetroot Salad, Goat’s Cheese, Walnuts, Orange & Brown Bread (v)	10
Chargrilled Tuna Steak, Poached Egg, New Potatoes & Salad (GF)	11

This is a sample menu. Restaurant Menus may differ slightly.

Dining

Served Daily from 12pm - 10.30pm

BREAD & APPETISERS

Mixed Sicilian Olives, Lemon & Thyme (GF) (v)	3.75
Chargrilled Focaccia Bread, Dipping Oil (v)	4
Baked Garlic, Onion, Fennel Seed Bread & Crushed Tomato (v)	4
Cauliflower Beignets with Curried Mayonnaise (v)	3.5
“Sharing Platter” Serrano Ham, Manchego Cheese, Hummus, Olives, Padron Peppers	15

SMALL

Homemade Soup of the day with Bread	4.5
Chicken Liver Parfait, Shallot Marmalade & Crisp Breads	7
(Duo of Tuna) Tartare & Orange Infused Mousse, Avocado, Egg Yolk Puree	8.5
Garlic & Pepper Goats Cheese Bonbons , Red Onion Chutney (v)	7.5
Pan Roasted Scallops, Pea, Asparagus, Black Pudding Crumb	11
Duck Spring Roll, Hoi Sin Sauce	8
Smoked Haddock & Salmon Fishcake, Chunky Tartare Sauce & Lemon Salad	7.5

LARGE

Beer Battered Fish & Chips, Tartare Sauce & Mushy Peas	14
Pork Chop, Sautéed Potatoes, Caramelised Onion, Crispy Kale (GF)	19
Spatchcock Chicken, Truffle Mac & Cheese, Rocket and Parmesan Salad (GF)	17
Tiger Prawn Curry, Fragrant Rice, Poppadum	18
Crispy Duck Leg, White Bean & Chorizo Cassoulet, Cabolonero (GF)	18
Roasted Lamb Loin, Wild Garlic Mash, Vichy Carrots, Celeriac, Lamb Jus	22
Whole Grill Lemon Sole, Roasted New Potatoes, Seasonal Veg, Hollandaise Sauce	20
Fish of the Day	Market Price
8oz Rib Eye Steak (GF)	24.5
Sliced 8oz Fillet Steak (GF)	29.5

Steaks are served with Chunky Chips, Flat Cap Mushroom, Roasted Plum Tomato, Peppercorn or Bearnaise Sauce

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..... **SIDE ORDERS**

Chunky Chips or East West Fries (v)	3.5
Rosemary & Polenta Chips, Parmesan (v)	4
Bacon, Cabbage & Peas (GF)	3.5
Tender Stem Broccoli, Peanut & Sesame Seeds (GF) (v)	3.5
Honey Glazed Carrots (GF) (v)	3.5
Buttered Spinach (GF) (v)	3.5
Fried Hens Egg (GF) (v)	1.5

..... **LIFE IS UNCERTAIN, EAT PUDDINGS**

Sticky Toffee Pudding, Vanilla Ice Cream & Toffee Sauce	7
Vanilla Crème Brulee, Pistachio Ice Cream	7
Warm Treacle Tart, Crème Anglaise	7
Chocolate Delice, Honeycomb, Burnt Ice Cream	7.5
Warm Doughnuts, White Chocolate Mousse, Passion Fruit	7.5
Vincent Cheesecake, ask server for details	6.5
Cheese Board, Biscuits, Chutney, Grapes & Salted Almonds	9.5
April's Flaming Smores Board: Marshmallows, Caramel, Chocolate Dips, Cinnamon Biscuits, Vanilla Ice Cream	10

Vegetarian Menu

STARTER

Hummus, Sun Blushed Tomatoes, Padron Peppers, Manchego Cheese, Toasted Focaccia	7
Heirloom Tomato Salad, Sweet & Sour Tomatoes, Goat's Curd	6.5
Char Grilled Asparagus, Truffle Mayo, Crispy Egg, Fresh Truffle	7
Vegetable Sushi	5.5

MAINS

Wild Mushroom Risotto, Parmesan Shavings	14
Goats Cheese Ravioli, Peas, Asparagus, and Pea Volute	14
Toasted Quinoa, Carrot, Roast Chickpea,	12
Vegetable Tandoori Curry, Fragrant Rice, Poppadum	12
Beetroot or Superfood Salad	10