

# V-CAFÉ & RESTAURANT

## ALL DAY MENU

### APPETISERS / NIBBLES

- 4 Green Sicilian Olives (Vegan & GF)
- 5 Steamed Edamame Beans, Japanese Chilli or Sea Salt (Vegan & GF)
- 4.5 Focaccia Bread, Dipping Oils (v) (GF option)
- 18 Serrano Ham Platter, Manchego Cheese, Olives, Hummus, Focaccia – To Share

### STARTERS / SMALL PLATES

- 6.5 Soup of the day, Bread, Salted Butter (v) (GF option)
- 8 Salt and Pepper Calamari, Spiced Aioli
- 7.5 Bruschetta -Tomatoes, Red Onion, Torn Basil (Vegan)
- 8.5 Duck Spring Roll, Spiced Plum, Pickled Ginger
- 9 Traditional Sicilian Meat Balls, Pinenuts, Arrabiata Sauce, Crusty Bread (GF option)
- 9 Glazed Pork Belly, Fresh Jalapeno Slaw, Spiced Apple Gel (GF)
- 10 Pil Pil King Prawns, Toasted Ciabatta (GF option)
- 9.5 New Season Asparagus, Hazelnut, Parsley Pesto, Serrano Ham, Ciabatta Crisp (GF option)

### MAINS

- 18 Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce
- 22 Chicken Schnitzel, Tomato Passata, Caper Dressing, Fries, Rocket Salad
- 25 Seared Breast of Duck, Warm Salad of Charred Watermelon, Orange and Pak Choi, Rice Cake, Teriyaki
- 29 Rack of Lamb, Mint Salsa Verde, Spinach, Boulangère Potatoes
- 25 Seared Fillet of Stonebass, Gnocchi, Spring Green Vegetables, White Wine Cream Sauce
- 26 Thai Red Monkfish Curry, King Prawns, Crayfish, Poppadom & Jasmin Rice (GF option)
- 14 Linguine, Tarragon, White Wine Sauce  
Add Prawns £6, Chicken £7 or Stonebass £10  
*Please ask your server for our Vegetarian & Vegan specials*

### STEAKS

- 26 8 oz Sirloin
- 35 8 oz Sliced Fillet Steak  
*Served with French Fries, Rocket & Parmesan (GF)*
- 45 **Grass Fed 12oz Rib Eye of Beef**, Hand Cut Chips, Vine Tomatoes, Rocket Salad  
Add Skewer of Prawns “Surf ‘n’ Turf” to any Steak £6  
Add Peppercorn Sauce or Bearnaise Sauce £3

### SIDE ORDERS

- 4 French Fries
- 5.5 Truffle & Parmesan Fries
- 5 Triple Cooked Chips
- 5 Creamed Spinach
- 4.5 Tender-stem, Sesame Broccoli
- 6 Tomato, Red Onion, Rocket, Balsamic
- 4.5 Honey glazed Carrots

### SUSHI

**Sushi Served 12pm-3pm/ 5pm-Close Mon-Thurs  
All Day Friday, Saturday & Sunday**

### SOUPS

- 6 Miso Soup
- 9 Tom Yan Kai Soup

### BAO BUNS & ASIAN SLAW

- 9 Barbeque Pulled Pork
- 9 Crispy Chilli Beef
- 9 Katsu Chicken
- 9 Hoi Sin Duck

### MAKI SUSHI ROLLS & NIGIRI RICE, FISH (4pcs)

- 9.5 Vincent Tempura Special
- 9.5 Crispy Prawn
- 8.5 Spicy Tuna Roll (GF)
- 8.5 Salmon Avocado Roll (GF)
- 8.5 California Crab, Avocado & Cucumber Roll
- 6.5 Cucumber & Avocado Roll (GF & VEGAN)
- 9 Aburi Salmon, Cream Cheese, Cucumber, Avocado, Dill
- 10 Tuna Nigiri (GF)
- 9 Salmon Nigiri (GF)

### GRINGO SUSHI ROLLS for Non-Fish Lovers (4pcs)

- 8 Barbeque Pulled Pork (GF)
- 8 Crispy Chilli Beef (GF)
- 8.5 Crispy Duck & Mango
- 8.5 Katsu Chicken

### 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

**Gringo Sushi Platter–Chef Selection £40 (20pc)**  
Pulled Pork, Crispy Chili Beef, Duck & Mango, Katsu Chicken

**Vegetable Sushi Platter–£15 (10pc)**  
Chefs Choice Seasonal Vegetables, Radish, Wakami

### CASUAL BITES – Served Daily 12pm – 5pm

- 12 Soup & Sandwich of the Day (GF option)
- 10 Crushed Avocado, Poached Eggs California, Sourdough, Chilli Flakes, Basil Oil (v)
- 12 Eggs Benedict, Smoked Salmon / Ham, or Spinach (v)
- 14.5 Chargrilled Chicken Caesar Salad, Pancetta, Anchovies, Poached Egg (GF option)
- 15.5 Confit Duck & Watermelon Salad, Pak Choi, Hoisin Dressing (GF)
- 16 Grilled Sirloin Steak Sandwich, Caramelized Onions, Bearnaise, Rocket, Fries (GF option)
- 14 Chargrilled Chicken & Smoked Pancetta Club Sandwich, Fries (GF option)
- 15 Classic Beef Burger, Pancetta, Caramelized Onions, Fries, Bearnaise
- 15 Mexican Burger, Spiced Cheese, Pancetta, Jalapenos Caramelized Onions, Fries
- 14 Vegan Burger, Not Bacon, Smashed Avocado, Fries (Vegan)

### AFTERNOON TEA – Served Daily 3pm-6pm

*Selection of Mini Sandwiches, Homemade Cakes, Scones,  
Clotted Cream & Jam with a choice of Tea £20pp*

*With Prosecco £25  
With Joseph Perrier Champagne £35*

### PUDDINGS

- 8 Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
- 8 Citron Tart, Blueberry Compote
- 8 Profiteroles, Pouring Chocolate
- 7.5 Eaton Mess, Raspberries, Lemon Curd & Crushed Pistachios (GF)
- 8 Coconut Panna Cotta, Chili Pineapple Salsa (GF + Vegan)
- 18 **\*Special\* Crepes Suzette – To Share**  
Flambe at the Table, Served with Vanilla Ice Cream & Limoncino
- 15 **April’s Flaming S’mores Board – To Share**  
Marshmallows, Caramel, Chocolate & Ice Cream Dips, Cinnamon Biscuits
- 16 **Cheese Board - To Share**  
Harrogate Blue, Brie & Lancashire Cheeses, Cornichons, Quince (GF option)

### SUNDAY ROAST

12pm-6pm

Roast Beef, Chicken or Nutroast  
Yorkshire Pudding, Roast Potatoes & Seasonal  
Vegetables  
£20

Some Dishes May Contain Nuts  
If you would like any allergen information on any of our dishes please ask.

A 10% Discretionary Service Charge will be added

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