



BREAKFAST

from 07:30 - 12:00 (08.00 – 12.00 Sundays)

Full English Breakfast Buffet (Includes Filter Coffee/Tea) till 10.30am	£14.95
Continental Breakfast Buffet (Includes Filter Coffee/Tea) till 10.30am	£9.50
Belgian Waffle with Banana & Nutella (v)	£6.95
Beans on Thick Buttered Toast (v)	£4.50
Porridge with Red Berry Compote & Honey (v)	£3.95
Lancashire Sausage or Bacon Butty / with Free Range Egg	£5.95/£6.95
Eggs Benedict, Gammon, Hollandaise Sauce, Muffin	£7.50
Eggs Benedict, Smoked Salmon, Hollandaise Sauce, Muffin	£8.50
Open Face Ham and Cheese Omelette	£5.95
Smoked Haddock Kedgerree with Poached Egg	£8.50
Poached Egg or Scrambled Egg on Toast (v)	£4.95
Ann Forshaw Yogurt, Vanilla or Plain, Poached Prunes & Apricots (v)	£4.95
Smoked Salmon & Scrambled Eggs on Toast	£6.95
American Style Pancakes, Pancetta & Maple Syrup	£6.95
Pastry Basket: English Muffin, Toast, Croissant, Danish & Preserves	£4.95
Smashed Avocado on Toasted Rye, Poached Egg & Chilli (v)	£6.95

HOT BEVERAGES

Cappuccino	£2.90
Cafe Latte	£2.90
Cortado	£2.50
Espresso Small / Large	£2.10/£2.80
Pot of Creamy Hot Chocolate	£3.25
Selection of Tea's & Infusions	£2.30



Inclusive Breakfast from 07:30 – 10:30 (08.00am Sundays)

From the buffet

Selection of breads to include: croissants, Danish pastries and muffins.

Fruit juice to include: orange, cranberry and apple.

Fresh fruit platter & fruit basket

Selection of cereals

Selection of yoghurts

Selection of continental meats

Selection of local cheeses

Hot selection from the buffet

Locally produced "Vincent" sausages

Local Black pudding

Baked Beans

Sautéed Mushrooms

Grilled Tomatoes

Locally produced Back Bacon

Choice of eggs, fried, poached or scrambled (fried and poached freshly prepared)

Beverages

Filter coffee, selection of teas, selection of Fruit Juices

A supplement of £5 will apply if you choose any main course off the adjacent menu for Residents with breakfast included.

There is also a tray charge of £5 per person for room service.

V-CAFÉ & RESTAURANT

BREAD & APPETISERS

Whole Sicilian Green Olives, (GF) (V)	4
Toasted Focaccia Bread, Dipping oils (V)	4
Garlic Bread / With Cheese / With Tomato (V)	3.5/4.5
Cauliflower Beignets, Curried Mayonnaise (V)	3.5

SHARING PLATTERS

Serrano Ham, Manchego Cheese, Hummus, Olives, Padron Peppers	15
Hummus, Focaccia Bread & Olives (V)	7.5
Warm Camembert, Honey & Thyme, Toulouse Sausages to Dip	14

VEGETARIAN

Fake Tartare, Tomato, Basil, Mozzarella Cheese	8.5
Sautéed Wild Mushrooms, Toasted Rye, Poached Egg & Parmesan	9
Wild Mushroom Ravioli, Squash purée and Tomato Consommé (V)	13
Vegetable Curry, Jasmine Rice & Poppadum (GF) (VEGAN)	13

SALADS & PASTAS

Chargrilled Tuna Steak, Poached Egg, New Potatoes & Salad (GF)	11
Halloumi, Quinoa, Edamame, Mint, Spinach & Pomegranate (GF) (V)	10
Add Chicken	15
Grilled Goats Cheese, Fig & Walnut Salad (GF) (V)	10
Avocado, Orange & Kale Salad, Candied Nuts, Maple & Mustard Dressing, Charred Rye (VEGAN)	7.5
Smoked Haddock Fettuccini, Crisp Pancetta	9
Steak Noodle Salad, Soy & Toasted Cashews	19

VINCENT AFTERNOON TEA

Served Daily 3pm - 6pm

Selection of Mini Sandwiches, Homemade Cakes, Scones, Clotted Cream & Jam, with a Choice of Teas or Coffee	14
with Prosecco	20
with Champagne	22

SUNDAY ROAST

Every Sunday 12pm - 5pm

Beef or Chicken	
Yorkshire pudding, roast potatoes & seasonal vegetables	15

STARTERS

Homemade Soup of the Day, Bread	5
Chicken Liver Parfait, Brioche, Onion Marmalade	6.5
Crab Rilette, Smashed Avocado, Crisp Focaccia	8
Duck Spring Roll, Spiced Plum & Pickled Ginger	7
Teriyaki Glazed Beef Short Rib, Shimeji Mushrooms	8.5
Smoked Haddock & Salmon Fishcake, Chunky Tartare Sauce, Lemon Salad	7
Seared Scallops, Cauliflower Purée, Pecan & Apple (GF)	11

FISH

Beer Battered Fish & Chips, Mushy Peas, Tartare Sauce	14
Fillet of Halibut, Artichoke Purée, Black Figs and Truffle	19.5
Lobster & Crayfish Risotto, Wilted Spinach, Shellfish Sauce (GF)	23
Roasted Cod, Mixed Bean and Chorizo Cassoulet, Sautéed Spinach	
Olive Tapenade	17

MEAT

Roast Breast of Chicken, Sweet Potato Fondant, Bacon & Mushroom Fricasse	16
Tomahawk Pork, Mustard Mash, Tomato & Caper Beurre Noisette	15
Braised Shank of Lamb, Fork Smashed Roots & Rosemary (GF)	17
Beef Burger with Cheese, Fries & Crispy Bacon	13.5
Surf n Turf – Sliced Fillet Steak, Whole Butter Poached Lobster Tail, Truffle Fries (to share)	65
Sirloin or Fillet Steak, Flat Mushroom, Roast Tomato, Fries, Peppercorn or Béarnaise Sauce (GF)	22/30

SIDE ORDERS

Triple Cooked Chips	3.5	Truffle & Parmesan Fries	4
French Fries	3	Sweet Potato Fries	3
Battered Onion Rings	3	Honey Glazed Carrots	3.5
Sesame Roasted Broccoli	3.5	Buttered Spinach	3.5
Peppercorn Sauce	3	2 Fried Eggs	2

LIFE IS UNCERTAIN, EAT PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce	7
Vanilla Crème Brûlée, Toffee Apple Compote, Apple Sorbet	7
Chocolate Mousse, Blackcurrant Sorbet	6.5
Warm Pecan Pie, Vanilla Ice Cream	6.5
April's Flaming Smores Board- Marshmallows, Caramel & Chocolate Dips, Cinnamon Biscuits, Vanilla Ice Cream	10
Cheese Board with Biscuits, Chutney & Celery	9.5
Surprise Dessert Platter	15

VINCENT BREAKFAST / BRUNCH

Served Every Day 7.30am – 12pm
(8.00 – 12pm Sundays)

Sushi Times:

12pm-3pm & 6pm-9.30pm Mon to Thu / 12pm-10.00pm Fri to Sunday

JAPANESE MIX

Steamed Edamame Beans with Japanese Chilli or Sea Salt	4
Tom Yam Kai Soup with Chicken	7.5
Western Tuna Sashimi, Pickled Ginger & Cucumber	7
Miso Soup	5

SUSHI & SASHIMI PLATTERS

SMALL SUSHI (10 pieces):

Nigiri of Tuna, Salmon, Sea Bass, Prawn; 2 California Roll, 2 Salmon Avocado Roll, 2 Crispy Scallop Roll	19
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LARGE SUSHI (19 pieces):

Nigiri of Tuna, Salmon, Prawn, Sea Bass, Eel, 2 California Roll, 2 Salmon Avocado Roll, 4 Spicy Tuna Roll, 5 Crispy Prawn Roll	34
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<u>VEGETABLE SUSHI (7 pieces):</u> Chefs Choice, Green Salad	11
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SASHIMI PLATTER,

Tuna, Salmon, Prawn, Eel, Sea Bass, Fish Roe	19
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MAKI & TEMAKI

	MAKI 5 pieces	TEMAKI 1 piece
Vincent "Tempura" Special	8	
Crispy Prawn	7	5
Crispy Soft- Shell Crab	7	5
Crispy Scallop	7	5
Spicy Tuna	6	4.5
Salmon avocado	6	4.5
Tuna Avocado	6	4.5
California	6	4.5
Sweet beef roll	6	
Rainbow Roll	8	
Cucumber / Avocado Maki (V)	5	

GRINGO SUSHI – FOR NONE FISH LOVERS

<u>GRINGO SUSHI PLATTER FOR TWO TO SHARE</u>	34
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Homemade nachos & chunky Asian salsa	4.5
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Maki 5 pieces

Barbeque Pulled Pork	6.5
Chicken & Lemongrass	6.5
Roasted Crispy Duck & Mango	6.5
Chilli beef	6.5
Jalapeno, Pepper & Mozzarella Tempura	5.5
Sausage & bacon tempura	6.5

SUSHI / SASHIMI A LA CARTE

	SUSHI	SASHIMI
	1 Nigiri	3 slices
Prawn	2	4.5
Tuna	2.5	4.5
Sea bass	2	4.5
Eel	2	4.5
Salmon	2	4.5
Flying fish roe	2	4.5

All prices are Inclusive of VAT
Some Dishes May Contain Nuts

If you would like any allergen information on any of our dishes please ask
a discretionary 10% service added to parties of 8+