

VINTRY & MERCER

CANAPÉS

MINIMUM OF 6 ORDERS PER OPTION REQUIRED

PLEASE CONFIRM YOUR PRE-ORDERS NO LATER THAN 14 DAYS PRIOR TO THE EVENT

MEAT

Butter lettuce, pork belly, miso (G,S)
Duck spring rolls, spicy pineapple dipping sauce (G,S,Se)
Beef tataki, black garlic, tomato ponzu (G,Se,S)

FISH

Crab, cucumber, wasabi & tarragon mayonnaise (C,E,Se)
Thai fishcakes, sweet chilli sauce (F,G,E,S)
Prawn toasts, chilli, coriander & sesame (G,C,Se,E)

VEGAN

Spicy fried tofu, coriander & sesame (Se,G,S)
Grilled shiitake with balsamic teriyaki (G,Se,S)
Aubergine glazed with miso (Se,G,S)

SWEET

Matcha loaf cake (D,E,G)
Honey jasmine financier (D,E,G,N)
Fresh fruit sando (D,E,G)
Thai basil pannacotta with berries (D,S)
Yuzu meringue (D,E)
Chocolate tofu mousse (Ve) (S)
Cacao coconut cupcakes with peanut butter icing & toasted sesame (G,P,N,S,Se)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.

VINTRY & MERCER

BOWL FOOD

MINIMUM OF 6 ORDERS PER OPTION REQUIRED

PLEASE CONFIRM YOUR PRE-ORDERS NO LATER THAN 14 DAYS PRIOR TO THE EVENT

MEAT

Grilled beef skewers, honey, soy & truffle (G,S)
Steamed teriyaki beef bun, wasabi mayonnaise (G,E,Se,S)
Steamed crispy chicken bun, kimchi & iceberg (G,Se,E,S)
Tea smoked pork ribs, kohlrabi coleslaw (G,E)

FISH

Teriyaki salmon, pickled cucumber & sesame (F,Se,G,S)
Tempura white fish, jalapeno, burnt tomato salsa (F,G,E)
Tiradito of salmon, mango miso, flowers & herbs (F,G,S)

VEGAN

Agedashi tofu, turnip, spring onion & lemon ponzu (G,S)
Aubergine glazed with miso (Se,G,S)
Steamed shiitake mushroom bun, spicy miso (G,S,Se)
Soba noodle salad, wakame, sesame dressing (G,S,Se)

SWEET

Matcha loaf cake (D,E,G)
Honey jasmine financier (D,E,G,N)
Fresh fruit sando (D,E,G)
Thai basil pannacotta with berries (D,S)
Yuzu meringue (D,E)
Chocolate tofu mousse (Ve) (S)
Cacao coconut cupcake with peanut butter icing and toasted sesame (G,P,N,S,Se)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
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