

VINTRY & MERCER

PRIVATE DINING MENU

PLEASE PRE-SELECT 1 STARTER, 1 MAIN & 1 DESSERT FOR THE ENTIRE GROUP. PRE-SELECTED CHOICE MENU IS AVAILABLE FOR A £10.00 SUPPLEMENT PER PERSON PER CHOICE – A MAXIMUM OF 3 OPTIONS PER COURSE.

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

Sourdough (G) & Guinness bread (D,G)

STARTERS

Burrata with yuzu truffle honey (D,G) (V)
Smoked salmon, salt baked beetroot, wasabi & celeriac remoulade (F,D,E,Mu,G)
Cod & sweetcorn 'Korroke', spicy shiso gribiche (F,G,E,Mu,D)
Scotch egg, teriyaki mayonnaise (E,G,S,Mu,Se) *
Sweet miso glazed aubergine, toasted hazelnuts (G,S) (Ve)

MAINS

35 day aged Sirloin 'yaki-niku', triple cooked chips & grilled enoki (£10.00 supplement) (S,Ce,G) *
Sweet soy grilled chicken, shitake risotto, sprouting broccoli (G,D,S,Se) *
Roast cod, seaweed butter, Hasselbacks & pak choi (F,D)
Grilled Halibut, basil kiji miso, fennel & tomato (£10.00 supplement) (F,G,S,D)
Braised vegetables, mushrooms, garlic, ginger & soy 'en papillote' (G,S) (Ve)

DESSERTS

Yuzu crème brulee (D,E) (V)
Miso caramel tart (G,E,D,S) (V)
Vietnamese espresso mousse (G,E,D,S) *
Matcha Opera cake, berry sorbet (G,E,D,S,N)
Lychee & sake koi fish (Se) (Ve) *

ENHANCE YOUR MEAL WITH ANY OF THE FOLLOWING

Selection of British cheeses (£12.50 supplement) (D,G,Se) (V)
Port wine (£5.50 supplement) (G,D,Se) *
Tea, coffee & petit fours (£5.50 supplement) (G,D,E,N)

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)

Contains alcohol * Vegetarian (V) Vegan (Ve)

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.