



**THE VINCENT**  
*Evening Menu*

# Snacks & Dips

Mixed Olives (vg) (GF)	4.8	Fries (v)	4.5
Mixed Nuts (vg)	3	Cheesy Fries (v)	4.8
Hummus <i>Served with bread</i> (vg)	6.2	Halloumi Fries (v) <i>Served with honey</i>	7
Shakshuka <i>Served with bread</i> (vg)	5.8	Popcorn (Sweet or Salted) (vg) (GF)	2.8
Garlic Bread with Mozerella (v)	5.5	Side Salad (vg) (GF)	3.5

## NACHOS (v) 9.5

*Guacamole, Cheese Sauce, Jalapeños, Spring Onion and Tomatoes*

# Salads

## Avocado & Halloumi (v) (GF) 13

*Rocket, Cherry Tomatoes, Avocado, Shredded Halloumi & Pomegranate Sauce*

## Salmon (GF) 13

*Seasonal Green Salad, Cherry Tomato & Pomegranate Sauce*

## Goat Cheese Salad (v) 13

*Seasonal Green Salad, Cherry Tomato & Pomegranate Sauce*

## Chicken Salad 13

*Chicken, Bread Chunks, Caesar Sauce, Lettuce & Sweetcorn*

# Small Plates

## Mini Cheeseburgers 11.8

3x Mini Angus Beef Cheese Burgers, Lettuce, Tomato & Cheese. Add Bacon extra £3

## Mini Halloumi Burgers (V) 11.5

3x Mini Halloumi Burgers, Lettuce, Tomato & Avocado

## Calamari 10.5

Deep Fried Calamari Made with Beer Buttered, Served with tartar sauce.

## Chilli Prawns 10.5

Pan Fried Chilli Prawns, Cook with Butter, White Wine Tomatoes & Mixed Pepper. Topped with parsley served with bread

## Meatballs (Kofte) (GF) 9.9

4pcs meatballs topped with shaksuka sauce

## Honey Glazed Goat Cheese (V) 9

Buttered Goat Cheese Served with Mixed Greens Honey, Pomegranate Sauce and Pomegranate

## CHICKEN LOLLIPOPS 10

Trimmed chicken legs marinated in special herbs, served with a choice of bbq or sweet chilli sauce

## KARNIYARIK (STUFFED AUBERGINE) 9.95

Small pieces of lamb meat with red and green peppers, garlic, onion with special tomato sauce stuffed in a grilled aubergine, Served with yoghurt

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# Large Plates

## Rib-Eye Steak (GF) 25

8oz Aged Rib-eye steak served with mashed potato and gravy sauce

## Fillet Salmon (GF) 22.5

Creamy Fillet of Salmon Served with mashed potato and Asparagus

## Beyond Vegan Burger 14.50

Vegan cheese, vegan mayo, salad, fresh tomato & gherkin, served in a brioche bun

## Sharing Mini Burger Platter 27

Burger Platter Containing 3x Angus Beef Cheese Burger, 3x Halloumi Burger, 2 x cheesy fries

## Loaded Fries V 7.5

Fries served with cheese, crispy bacon jalapeno, guacamole and sour cream.

# Classic Cocktails

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HAPPY HOUR 2 FOR £15 / 6.30-7.30PM

£9.50

## Daiquiri

A timeless Cuban classic blending smooth white rum, fresh lime juice, and a touch of sugar for the perfect balance of sweet and sour.

## Margarita

A vibrant Mexican favorite. Silver tequila meets orange liqueur and lime juice for a tangy, refreshing kick.

## Old Fashioned

An iconic bourbon cocktail with rich bitters and sugar, stirred to smooth, timeless perfection.

## Mojito

A refreshing Cuban delight. White rum, mint, sugar, and lime come together in a minty, zesty explosion of flavors.

## Gimlet

A crisp and refreshing classic. Navy-strength gin balanced with zesty lime cordial for a bright, tangy finish.

## Martini

Sophisticated and versatile. Choose vodka or gin, served wet or dry, with an option for a twist or a touch of olive brine for a dirty finish.

## Manhattan

An American legend. Bourbon, red vermouth, and bitters unite in this perfectly balanced cocktail with a rich, smooth finish.

## Caipirinha

Brazil's beloved cocktail. Smooth cachaça, freshly muddled lime, and sugar combine for an irresistibly sweet and tangy experience.

## Whiskey Sour (Vegan)

A smooth take on a classic. Bourbon, fresh lemon juice, sugar, and velvety aqua faba make for a silky, balanced sour.

## French 75

Elegant and effervescent. Gin, lemon juice, sugar, and sparkling wine come together in this French classic with a celebratory twist.

## Sazerac

An American classic with a punch. Cognac, a hint of absinthe, and bitters create a bold, aromatic masterpiece.

## Sidecar

A sophisticated French delight. Cognac, orange liqueur, and fresh lemon juice shaken to create a citrusy, vibrant sip.

# Modern Classics

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HAPPY HOUR 2 FOR £18 / 6.30-7.30PM

£11.00

## Aviation

A taste of New York. Gin, maraschino liqueur, crème de violette, and lemon juice craft a floral, fruity sensation.

## Paper Plane

Bold and bittersweet. Bourbon, amaro nonino, Aperol, and lemon juice deliver a perfectly balanced, bittersweet punch.

## Naked and Famous

A smoky New Yorker. Mezcal, Chartreuse, Aperol, and lime juice come together in a bold, unforgettable mix.

## Espresso Martini

The perfect pick-me-up. Vodka, coffee liqueur, and freshly brewed espresso shaken to perfection, delivering an energizing hit.

## Last Word

A Detroit original. Gin, maraschino liqueur, Chartreuse, and lime juice create an intriguing, bold mix of flavors.

## Paloma

A Mexican classic. Tequila, tangy grapefruit juice, and soda come together for a light, citrusy delight.

## Pisco Sour

Peru's iconic cocktail. Smooth Pisco, fresh lime juice, sugar, and a vegan twist with aqua faba, finished with bitters.

## Bramble

A Londoner's favorite. Gin, crème de mure, sugar, and lemon juice create a vibrant, berry-infused delight.

## Pornstar Martini

A modern London classic. Vodka, exotic passion fruit, vanilla, lime juice, and a shot of prosecco on the side for that added sparkle.

## Mezcal Margarita

A smoky twist on the Mexican classic. Mezcal adds an earthy depth to this bold, tangy favorite.

## Corpse Reviver No. 2

An invigorating London creation. Gin, orange liqueur, Lillet blanc, sugar, and lemon juice combine for a sharp, revitalizing experience.

## Clover Club

A Philadelphia treasure. Gin, raspberry syrup, lemon juice, and silky aqua faba unite in this smooth, sweet classic.

## WHITE WINES

### PINOT GRIGIO

Light-bodied Pinot Grigio with flavours of nectarine and citrus fruit.

SMALL 5.2      LARGE 7.2      BOTTLE 21.5

### SAUVIGNON BLANC

Fresh, juicy and stylish Marlborough Sauvignon Blanc from the unique Wairau Valley sub-region

SMALL 6.2      LARGE 7.5      BOTTLE 26.5

## RED WINES

### MERLOT

Oh hello there, great choice, I'm easy going, not too light, and not too rich, just right

SMALL 5.2      LARGE 7.2      BOTTLE 21.5

### MALBEC

This fruit-packed, easy-drinking malbec is full of juicy cherries and plum flavours with a smooth finish

SMALL 6.2      LARGE 7.5      BOTTLE 26.5

## ROSE WINES

### PINOT GRIGIO

This raspberry pink Cava is displaying enticing aromas of redcurrants and cherries

SMALL 5.2      LARGE 7.2      BOTTLE 22.5

## PROSECCO

GLASS 6.95      BOTTLE 29.5

## Beers

### CAMDEN PALE ALE

### GLUTEN FREE BREWDOG VAGABOND

### MORETTI LAGER

### ESTRELLA GALICIA LAGER

### BREW DOG PUNK IPA

### CORNISH ORCHARD CIDER

### ALCOHOL FREE BEER

MIXED OLIVES 4.8

MIXED NUTS 3

SALT & OREGANO FRIES 4.5

CHEESY FRIES 4.8

POPCORN 2.8

49

51

47

47

47

52

42

## Rum

BACARDI CARTA BIANCA

5

HAVANA SPECIAL

5

HAVANA SPICED RUM

5

APPLETON ESTATE SIGNATURE

6

APPLETON ESTATE 8YRS OLD

6

DIPLOMATICO RESERVA

6

EL DORADO 8YRS OLD

6

## Whiskey

WILD TURKEY BOURBON

5

WILD TURKEY RYE WHISKEY

5

CHIVAS

5

JAMESON

5

GLENGRANT

6

GLENFIDDICH

6

GLENMORANGIE

6

ADD 1.50 FOR MIXER / ADD EXTRA SHOT FOR 2.50

## Vodka

ABSOLUTE VODKA

5 / 7

SMIRNOFF VODKA

5 / 7

GREY GOOSE

6 / 8

JJ WHITLEY VANILLA VODKA

6 / 8

## Gin

BEEFEATER DRY GIN

5 / 7

HAYMAN'S OLD TOM

5 / 7

BROCKMANS

6 / 8

HENDRICKS

6 / 8

ADD 1.50 FOR MIXER / ADD EXTRA SHOT FOR 2.90

