

# VINTRY

— KITCHEN —

## RAW

|  |        |
|--|--------|
| Beetroot tartare, seaweed jelly, sorrel, vegetable crisps (S)        | £7.50  |
| Porthilly Oysters, raspberry ponzu (each) (C,S)                      | £3.50  |
| Mixed seafood tartar on potato chips, pickled vegetables (F,S)       | £7.50  |
| Sea Reared Rainbow trout Tataki, mango & miso, flowers & herbs (F,G) | £9.50  |
| Scottish Scallop carpaccio, cucumber, yuzu & caviar (C,F)            | £14.50 |
| Beef tartare, crispy shallots, truffle miso (G,S,E)                  | £12.50 |

## STEAMED BUNS

|  |       |
|--|-------|
| Braised turnip, saffron & pickled chilli (G)               | £5.50 |
| Lobster tempura with wasabi & tarragon mayonnaise (F,G,Mu) | £7.50 |
| Chicken kariage & kimchi (G, E)                            | £6.00 |

## SANDOS

|   |        |
|---|--------|
| Fried tofu, kohlrabi & apple vegan coleslaw (G,E)             | £6.50  |
| Shrimp tempura, sun dried tomato miso (G,C)                   | £8.50  |
| Wagyu katsu (100g) & Japanese mustard, pickled cabbage (G,Mu) | £25.00 |

## SMALL PLATES

|  |        |
|--|--------|
| Fillets of Sole, chilli butter, pickled greens (F,D)                       | £9.50  |
| Grilled octopus, blood orange & shiso (Mo)                                 | £8.50  |
| Cod grilled with Yuzu Koysu, fennel Dashi (F,G)                            | £9.50  |
| Grilled chicken thighs, peach, Kyoto miso (G)                              | £8.00  |
| Tea smoked baby back ribs (G)  | £8.50  |
| Sweet soy braised beef ribs, smoked bone marrow, Jerusalem artichoke (G,D) | £9.50  |
| Berkshire pork cutlet, homemade tonkatsu (G,E,S)                           | £10.00 |

## SALADS & VEGETABLES

|   |       |
|---|-------|
| Heart of romaine lettuce, yuzu vinaigrette      | £5.50 |
| Truffled mushroom toban yaki (G,S)              | £9.50 |
| Smoked aubergine, tomato ponzu & bonito (G,S)   | £5.50 |
| Sake roast Chinese cabbage, Truffle butter (D)  | £7.00 |
| Age Dashi tofu, heritage beetroot & ponzu (G,S) | £7.00 |
| Steamed Jasmine rice                            | £5.50 |

## PUDDING

|   |       |
|---|-------|
| Green tea Opera cake, berry sorbet (G,D,E)            | £6.50 |
| Miso caramel profiterole, passion fruit jelly (G,D,E) | £6.50 |
| Yuzu crème brulee (E,D)                               | £6.50 |
| Plum wine jelly, chrysanthemum honey cream (D, S)     | £5.00 |
| Tofu ice cream (S)                                    | £4.00 |

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)

**In case of Allergy, please ask a waiter for more information**

A discretionary 12.5% service charge will be added to your bill

All proceeds from the service charge go to our team. Prices are inclusive of VAT