



VINTRY KITCHEN SAMPLE SHARING MENU

£40 PER PERSON

MINIMUM 6 GUESTS REQUIRED – SHARING PLATES

PLEASE NOTE THE BELOW IS A SAMPLE MENU CREATED DAILY BY OUR CHEF BASED ON THE AVAILABILITY OF SEASONAL PRODUCE.

DIETARY REQUIREMENTS WILL BE CATERED FOR, PLEASE CONFIRM YOUR REQUIREMENTS NO LATER THAN 14 WORKING DAYS

CHEF'S SELECTION

Tuna tartare, wasabi, ginger & soy (F,S,Se)

Seabream, tomato & shiso ceviche (F)

Steamed bun with pork belly & kimchi (G,E,S)

Teriyaki Sea Trout, pink quinoa, pomegranate & cucumber (F,S,G,Se)

Sweet & spicy Korean fried peanut chicken, pickled daikon (G,Se,S,N,P,E)

Baked mushrooms, ginger, garlic & soy (G,S)

Selection of desserts

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