

VINTRY & MERCER

PRIVATE DINING MENU 1

FROM £50.00 PER PERSON

PLEASE PRE-ORDER 1 STARTER, 1 MAIN & 1 DESSERT FOR THE ENTIRE GROUP.
PRE-ORDER'S TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

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

STARTERS

- Salt & pepper squid, yuzu mayonnaise (MO,E,MU,SD,G)
- Miso grilled octopus & chilli salad (MO,S,SE,SD)
- Pork & kimchi croquettes, miso lime mayonnaise (S,E,MU,SD,G)
- Chicken truffle teriyaki skewers, pickles salad (G,S,SD)
- Soy baked aubergine, spring onion, chilli & coriander (VEGAN) (S,G,SE)

MAINS

- Yuzu baked cod, soy tossed greens, sesame yogurt (SE,SD,D,S,F)
- 21 day aged sirloin, triple cooked chips, truffle roasted cabbage, yuzu truffle bearnaise (E,D,SD)
- Crispy pork belly, chickpea puree, chilli miso, pak choi (S,G)
- Seared rainbow trout, braised fennel, miso broth (F,S,G,SD)
- Ginger & herb tofu, braised mushrooms, vegan xo sauce (VEGAN) (S,SE,G)

DESSERTS

- Mango lychee pavlova, Sakura Chantilly (D,E,G)
- Matcha baba, caramelised pineapple, coconut mousse (D,E,G)
- Chocolate ponzu cake, cherry gel, chia seed crackers, chocolate ponzu ice cream (E,D,G,S)
- Earl grey jelly koi fish, kiwi compote, olive oil sponge (VEGAN) (G)
- Matcha coconut tart (E,G,D)

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.

VINTRY & MERCER

PRIVATE DINING MENU 2

FROM £60.00 PER PERSON

OFFER YOUR GUESTS A CHOICE OF 2 STARTERS, 2 MAINS & 2 DESSERTS TO PRE-ORDER FROM.
PRE-ORDER'S & SEATING PLAN TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

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

STARTERS

- Salt & pepper squid, yuzu mayonnaise (MO,E,MU,SD,G)
- Miso grilled octopus & chilli salad (MO,S,SE,SD)
- Pork & kimchi croquettes, miso lime mayonnaise (S,E,MU,SD,G)
- Chicken truffle teriyaki skewers, pickles salad (G,S,SD)
- Soy baked aubergine, spring onion, chilli & coriander (VEGAN) (S,G,SE)

MAINS

- Yuzu baked cod, soy tossed greens, sesame yogurt (SE,SD,D,S,F)
- 21 day aged sirloin, triple cooked chips, truffle roasted cabbage, yuzu truffle bearnaise (E,D,SD)
- Crispy pork belly, chickpea puree, chilli miso, pak choi (S,G)
- Seared rainbow trout, braised fennel, miso broth (F,S,G,SD)
- Ginger & herb tofu, braised mushrooms, vegan xo sauce (VEGAN) (S,SE,G)

DESSERTS

- Mango lychee pavlova, Sakura Chantilly (D,E,G)
- Matcha baba, caramelised pineapple, coconut mousse (D,E,G)
- Chocolate ponzu cake, cherry gel, chia seed crackers, chocolate ponzu ice cream (E,D,G,S)
- Earl grey jelly koi fish, kiwi compote, olive oil sponge (VEGAN) (G)
- Matcha coconut tart (E,G,D)

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)

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VINTRY & MERCER

PRIVATE DINING MENU 3

FROM £70.00 PER PERSON

OFFER YOUR GUESTS A CHOICE OF 3 STARTERS, 3 MAINS & 3 DESSERTS TO PRE-ORDER FROM.
PRE-ORDER'S & SEATING PLAN TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

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

STARTERS

- Salt & pepper squid, yuzu mayonnaise (MO,E,MU,SD,G)
- Miso grilled octopus & chilli salad (MO,S,SE,SD)
- Pork & kimchi croquettes, miso lime mayonnaise (S,E,MU,SD,G)
- Chicken truffle teriyaki skewers, pickles salad (G,S,SD)
- Soy baked aubergine, spring onion, chilli & coriander (VEGAN) (S,G,SE)

MAINS

- Yuzu baked cod, soy tossed greens, sesame yogurt (SE,SD,D,S,F)
- 21 day aged sirloin, triple cooked chips, truffle roasted cabbage, yuzu truffle bearnaise (E,D,SD)
- Crispy pork belly, chickpea puree, chilli miso, pak choi (S,G)
- Seared rainbow trout, braised fennel, miso broth (F,S,G,SD)
- Ginger & herb tofu, braised mushrooms, vegan xo sauce (VEGAN) (S,SE,G)

DESSERTS

- Mango lychee pavlova, Sakura Chantilly (D,E,G)
- Matcha baba, caramelised pineapple, coconut mousse (D,E,G)
- Chocolate ponzu cake, cherry gel, chia seed crackers, chocolate ponzu ice cream (E,D,G,S)
- Earl grey jelly koi fish, kiwi compote, olive oil sponge (VEGAN) (G)
- Matcha coconut tart (E,G,D)

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)

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