

# VINTRY & MERCER

## PRIVATE DINING MENU 1

**FROM £50.00 PER PERSON**

PLEASE PRE-ORDER THE ENTIRE GROUP.

PRE-ORDER'S TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

### FOR THE TABLE

Steamed edamame, maldon salt, lemon (s)

### STARTERS

Avocado & vegetable summer roll, peanut sauce (P,S,G) (Ve)

Sticky chicken teriyaki, sesame, spring onion (G,Se,Sd)

Spice tuna tartare, avocado, nori cracker, coriander cress (F,Mo,C,G,S,Se,Mu)

### MAINS

Mizo glazed aubergine, chilli, spring onion, sesame (S,Se) (Ve)

Asian braised crispy pork belly, Bok choy, ginger & soy jus (S,Sd,Ce)

Teriyaki roasted cod, wok fried greens, togarashi (F,S,G,Se,Sd)

### DESSERTS

Chocolate tonka choux, crushed hazelnuts, cherry gel (G,D,E,N)

Yuzu pannacotta, sake macerated blueberries, blueberry sauce (D,F)

Matcha banana cake, chocolate caramel, fresh raspberries (G,D,E,S)

### 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**

PLEASE PRE-ORDER THE ENTIRE GROUP.

PRE-ORDER'S TO BE CONFIRMED NO LATER THAN 14 DAYS PRIOR THE EVENT.

### FOR THE TABLE

Steamed edamame, maldon salt, lemon (s)

### STARTERS

Avocado & vegetable summer roll, peanut sauce (P,S,G) (Ve)  
Teriyaki beef tartare, wasabi mayo, sesame, spring onion (E,Mu,Sd,Se,G)  
Spice tuna tartare, avocado nori cracker, coriander cress (F,Mo,C,G,S,Se,Mu)

### MAINS

Mizo glazed aubergine, pickled ginger, chilli, spring onion, sesame (S,Se) (Ve)  
Asian braised crispy pork belly, Bok choy, ginger & soy jus (S,Sd,Ce)  
Teriyaki roasted monkfish, wok fried greens, togarashi (F,G,Se,Sd)

### DESSERTS

Chocolate tonka choux, crushed hazelnuts, cherry gel (G,D,E,N)  
Yuzu pannacotta, sake macerated blueberries, blueberry sauce (D,F)  
matcha banana cake, chocolate caramel, fresh raspberries (G,D,E,S)

### 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.

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