

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

- Burrata with yuzu truffle honey (D,G) (V)
- Smoked salmon, salt baked beetroot, wasabi & celeriac remoulade (F,D,E,Mu,G)
- Cod & sweetcorn 'Korroke', spicy shiso gribiche (F,G,E,Mu,D)
- Scotch egg, teriyaki mayonnaise (E,G,S,Mu,Se) *
- Sweet miso glazed aubergine, toasted hazelnuts (G,S) (Ve)

MAINS

- 35 day aged Sirloin 'yaki-niku', triple cooked chips & grilled enoki (£10.00 supplement) (S,Ce,G) *
- Sweet soy grilled chicken, shitake risotto, sprouting broccoli (G,D,S,Se) *
- Roast cod, seaweed butter, Hasselbacks & pak choi (F,D)
- Grilled Halibut, basil kiji miso, fennel & tomato (£10.00 supplement) (F,G,S,D)
- Braised vegetables, mushrooms, garlic, ginger & soy 'en papillote' (G,S) (Ve)

DESSERTS

- Yuzu crème brulee (D,E) (V)
- Miso caramel tart (G,E,D,S) (V)
- Vietnamese espresso mousse (G,E,D,S) *
- Matcha Opera cake, berry sorbet (G,E,D,S,N)
- Lychee & sake koi fish (Se) (Ve) *

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

Burrata with yuzu truffle honey (D,G) (V)
Smoked salmon, salt baked beetroot, wasabi & celeriac remoulade (F,D,E,Mu,G)
Cod & sweetcorn 'Korroke', spicy shiso gribiche (F,G,E,Mu,D)
Scotch egg, teriyaki mayonnaise (E,G,S,Mu,Se) *
Sweet miso glazed aubergine, toasted hazelnuts (G,S) (Ve)

MAINS

35 day aged Sirloin 'yaki-niku', triple cooked chips & grilled enoki (£10.00 supplement) (S,Ce,G) *
Sweet soy grilled chicken, shitake risotto, sprouting broccoli (G,D,S,Se) *
Roast cod, seaweed butter, Hasselbacks & pak choi (F,D)
Grilled Halibut, basil kiji miso, fennel & tomato (£10.00 supplement) (F,G,S,D)
Braised vegetables, mushrooms, garlic, ginger & soy 'en papillote' (G,S) (Ve)

DESSERTS

Yuzu crème brulee (D,E) (V)
Miso caramel tart (G,E,D,S) (V)
Vietnamese espresso mousse (G,E,D,S) *
Matcha Opera cake, berry sorbet (G,E,D,S,N)
Lychee & sake koi fish (Se) (Ve) *

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

Burrata with yuzu truffle honey (D,G) (V)
Smoked salmon, salt baked beetroot, wasabi & celeriac remoulade (F,D,E,Mu,G)
Cod & sweetcorn 'Korroke', spicy shiso gribiche (F,G,E,Mu,D)
Scotch egg, teriyaki mayonnaise (E,G,S,Mu,Se) *
Sweet miso glazed aubergine, toasted hazelnuts (G,S) (Ve)

MAINS

35 day aged Sirloin 'yaki-niku', triple cooked chips & grilled enoki (£10.00 supplement) (S,Ce,G) *
Sweet soy grilled chicken, shitake risotto, sprouting broccoli (G,D,S,Se) *
Roast cod, seaweed butter, Hasselbacks & pak choi (F,D)
Grilled Halibut, basil kiji miso, fennel & tomato (£10.00 supplement) (F,G,S,D)
Braised vegetables, mushrooms, garlic, ginger & soy 'en papillote' (G,S) (Ve)

DESSERTS

Yuzu crème brulee (D,E) (V)
Miso caramel tart (G,E,D,S) (V)
Vietnamese espresso mousse (G,E,D,S) *
Matcha Opera cake, berry sorbet (G,E,D,S,N)
Lychee & sake koi fish (Se) (Ve) *

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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