

VINTRY & MERCER

PRIVATE DINING MENU

PLEASE PRE-SELECT 1 STARTER, 1 MAIN & 1 DESSERT FOR THE ENTIRE GROUP. PRE-SELECTED CHOICE MENU IS AVAILABLE FOR A £10.00 SUPPLEMENT PER PERSON PER CHOICE – A MAXIMUM OF 3 OPTIONS PER COURSE.

PLEASE CONFIRM YOUR PRE-ORDERS NO LATER THAN 14 DAYS PRIOR TO 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.

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WINE MENU

SPARKLING, served by the bottle

Prosecco 1754 Case Defra DOC, *Italy*
Prosecco 1754 Case Defra Rose DOC, *Italy*
Champagne Charles Heidsieck Brut NV, *France*
Champagne Charles Heidsieck Rose NV, *France*
Champagne Charles Heidsieck Blanc De Blancs NV, *France*

WHITE, served by the bottle

Domaine Haut Bourg, Italy, *Grolleau Gris*
Terre Sicilane, Vini del Sole, Italy, *Inzolia*
Domaine de la Mirande, France, *Picpoul*
Planalto Douro, Casa Ferreirinha, Portugal, *Viosinho, Malvasia Fina*
Château Deville, France, *Sauvignon, Semillon, Muscadelle*
Alpha Zeta “Terrapieno”, Italy, *Pinot Grigio*
Vida Orgánica, Argentina, *Torrontes*
Original, Raats Family, South Africa, *Chenin Blanc*
Ribbonwood, Marlborough, New Zealand, *Sauvignon Blanc*
Cave de Ribeauville, Alsace, France, *Pinot Blanc*
Maximin Grünhaus, “Maximin”, Germany, *Riesling*
“Alba Martin” Rias Baixas, Spain, *Albarino*
El Coto, Finca Carbonera 875m, Spain, *Chardonnay*
Sancerre, Domaine des Brosses, France, *Sauvignon blanc*

RED, served by the bottle

Centelleo Vinos Mas Buscades, Spain, *Tempranillo*
Chateau Clement-Termes, Petits Clement, France, *Merlot*
Frentano Montepulciano d’Abruzzo, Italy, *Montepulciano*
Château Ollieux Romanis, France, *Grenache Carignan*
Santuario, Argentina, *Malbec*
“I Muri”, Vigneti del Salento, Italy, *Primitivo*
Heritage de Cèdre, Cahors, France, *Malbec, Merlot*
Beaujolais, Domaine de la Couvette, France, *Gamay*
Organic Chianti Poggiotondo, Italy, *Sangiovese, Canaiolo, Colorino*
Spice Route, Swartland, South Africa, *Pinotage*
De Loach, “Heritage Collection”, California, USA, *Zinfandel, Petit Syrah, Pinot Noir*
Saumur-Champigny, France, *Cabernet Franc*
Knightor, England, *Pinot noir*
Bodega Garzon, Uruguay, *Tannat*

VINO ROSATO, served by the bottle

Côtes de Provence, Cuvée Elegancem France, *Grenache*
Izadi, “Larossa”, Rioja, Spain, *Garnacha Tinta*
Château La Verrerie, Luberon, France, *Grenache noir, Cinsault*

PRESTIGE WHITE, served by the bottle

Chablis Vieilles Vignes, Domaine Daniel-Etienne Defaix, France, *Chardonnay*
La Rocca Soave Classico Pieropan, Italy, *Garganega*
Château Lamothe-Bouscaut, Pessac-Léognan 2016, France, *Sauvignon Blanc, Semillon*
Russian River, Paul Hobbs wines, 2016, USA, *Chardonnay*

PRESTIGE RED, served by the bottle

Château Larose Perganson”, Haut-Médoc, France, *Cabernet Sauvignon, Merlot, Petit Verdot*
Châteauneuf-du-Pape rouge, Bel Ami, 2012, France, *Grenache, Syrah*
Barolo “Able”, G.D. Vajra, Italy, *Nebbiolo*
Pine ridge, USA, *Cabernet Sauvignon*

Wines may contain sulphites.

In case of allergy, please ask a waiter for more information.

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