

VINTRY

— IZAKAYA —

DESSERT

Lychee and sake koi fish ^(Se) £4.00

Vietnamese espresso mousse ^(G,D,E,S) £5.00

Matcha green tea Opera cake, berry sorbet ^(G,D,E,N,S) £6.50

Sesame oil parfait, seaweed crumble ^(G,D,E,N,S,Se) £6.50

Yuzu crème brûlée ^(E,D) £6.50



GREEN TEA - £4

Green Sencha - Verdant, smooth, satisfying

Jade Sword - Grassy, spring-fresh, reviving

Dragon Well - Grassy, Velvety, Inspiring

Genmaicha - Mellow, toasted, warming



SAKE - 40ML

Yuzu sake - Sweet & tangy yuzu £4.50

Junmai Daiginjo - Subtle, elegant £5.00

Tokubetsu Junmai - Grand cru sake £5.00

"John" sparkling - Dry sparkling sake £7.00

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



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