



VCC Signature Sharing Board | 47.50

Serves 2-3 guests

Beef & Pork Baked Meat Balls (3)

Spicy tomato sauce, parmesan cheese (1A, 3B, 4, 7, 13)

Chorizo & Manchego Cheese Croquettes (3)

Diced chorizo, grated manchego, mashed potato, panko bread crumb, herb mayo (1A, 4, 7, 9, 12)

Sliders (3)

Smashed beef patties, American cheese & pickles

Crispy fried chicken, hot sauce & coleslaw

Crispy falafel, hummus, cucumber & tomato

(1A, 4, 7, 9, 12, 13)

Four Cheese Arancini (4)

Arborio rice, mixed cheese, carrot, aioli, tomato Sauce (1A, 4, 7, 9)

VCC Vegan Sharing Board | 40

serves 2-3 guests

Vegan halloumi, falafel sliders, roasted red pepper hummus, roasted baby carrots, garlic naan bread, vegan garlic mayo dip (1A, 3B, 11, 12, 13, 14)

Charcuterie Board | 35

Chef's selection of cured meats, toasted bread, crackers, olives, grapes, red pepper chutney, cornichons, pickled onions, sun-dried tomato (1A, 4, 9, 10, 13)

Add cheese: 15

Cheese Board | 28

Trio of Irish cheeses, crackers, toasted bread, grapes, red pepper chutney, olives, sun-dried tomato (1A, 4, 9, 10, 12, 13)

Trio of Hummus | 25

Roasted red pepper, smashed avocado & lime, roasted carrot & harissa, garlic naan bread, crackers (1A, 3B, 11, 12, 14)

Baked Camembert | 17

Olive oil, thyme, rosemary, garlic toasts (1A, 1E, 4)

Sweet Potato / Truffle / Parmesan or Plain Fries | 8

Nocerella Olives, Smoked Almonds or Vegetable crisps | 7



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Allergens: 1. Cereals containing gluten a) gluten b) spelt c) khorasan d) rye e) barley f) oats 2. Peanuts
3. Nuts a) almonds b) hazelnuts c) cashew d) pecan e) brazil f) pistachio g) macadamia h) walnut
i) chestnut 4. Milk 5. Crustaceans a) crab b) lobster c) crayfish d) shrimp 6. Molluscs 7. Eggs 8. Fish
9. Celery 10. Soya 11. Sesame seeds 12. Mustard 13. Sulphur dioxide & sulphites 14. Lupin