

Espresso Martini

A delicious modern classic made with vanilla vodka, coffee liqueur and espresso

8.00

Elderflower Gimlet

A blend of Tanqueray gin, St Germain elderflower and lime

8.00

Dark & Stormy

A classic rum based cocktail with ginger beer and lime

8.00

Margarita

A tasty tequila based cocktail with Cointreau and lime

8.00

Starters

Homemade soup of the day, homemade bread (V) (V+) (GF OPTION) (DF)

Lamb and mint terrine, roast cauliflower, cumin and cauliflower crisp, piccalilli dressing (GF) (DF)

Chargrilled, skewered king prawns, wilted spinach, red pepper salsa (GF) (DF)

Homemade herb potato gnocchi, beetroot, rocket, crispy Parmesan (V) (V+ OPTION)

Wild mushroom arancini, rocket, tomato and sage sauce (V)

Butternut squash risotto, watercress salad, tarragon dressing (V) (V+) (GF OPTION) (DF)

Mains

Chargrilled pork chop, wild mushroom arancini, wilted spinach, cider sage sauce

Thai beef salad, charred spring onion, tomato, cucumber, courgette noodles, sweet and sour dressing (GF) (DF)

Pan fried fillet of seabream, roasted whole new potatoes, seasonal winter vegetables, lemon and thyme dressing (GF)

The Vestry Shepherd's Pie, braised lamb shoulder, cauliflower purée, roasted carrots, topped with creamy mash potato (GF)

Grilled chicken breast, creamy mash potato, roasted mushrooms, Madeira sauce (GF) (DF)

Poached chicken and pesto tagliatelle, pan burst cherry tomatoes, crispy Parmesan

The Vestry homemade burger, brioche bun with bacon, cheese, fries

Herb crumbed goat's cheese, carrot purée, charred winter vegetables, rosemary and chilli dressing (V)

Roasted squash and sweet potato pie, seasonal green vegetables, crisp pastry topping (V) (V+ OPTION) (GF OPTION)

Desserts

Warm apple and almond slice, Bramley apple sauce, roasted oat and almond crumb, vanilla bean ice cream

Dark chocolate mousse, roasted plums, chocolate crisp (V+) (GF) (DF)

Passion fruit parfait, mango and mint salsa, chocolate and coconut brittle (GF)

Hazelnut and chocolate brownie, dark chocolate crumb, winter berry compote (GF)

Selection of local cheeses, crackers, grapes, celery, red onion chutney (V) (GF OPTION)

Poached pear, star anise and orange liquor, almond crumb, blackcurrant sorbet (V) (V+) (GF OPTION) (DF)

2 Courses £18.50

3 Courses £23

(V) - Vegetarian

(V+) - Vegan

(V+ OPTION) - Vegan option available

(GF) - Gluten free

(GF OPTION) - Gluten free option available

(DF) - Dairy free



the *Vestry*
restaurant & bar

