

Espresso Martini

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

8.0

Elderflower Gimlet

A blend of Tanqueray gin, St Germain elderflower and lime

8.0

Dark & Stormy

A classic rum based cocktail with ginger beer and lime

8.0

Margarita

A tasty tequila based cocktail with Cointreau and lime

8.0

Starters

Goat's Cheese & Beetroot Risotto (V) (V+) 7.0

Marinated peppers, black pepper granola

Thyme & Tarragon Gnocchi (V) (V+) (DF) 7.0

Avocado, tomato salsa, watercress

Potted Crab (DF) 7.0

Lemon and dill mayonnaise, cucumber, grilled focaccia toast

Chicken & Pork Terrine (DF) 7.0

Homemade apple chutney, grilled sourdough

Chargrilled King Prawn Skewers (GF) 7.0

Wilted spinach, red pepper salsa

Homemade Soup of the Day (V) (V+) (GF OPTION) 6.5

Homemade bread

Mains

Pan Fried Seabream Fillet (GF) (DF) 14.5

Smoked bacon, tomato cassoulet, rocket, balsamic

Honey Mustard Chicken Breast 14.5

Creamy tomato & basil linguine, Parmesan, spinach

Chargrilled Pork Chop (GF) 14.5

Creamy mash potato, caramelised apple, garlic sauce

The Vestry Shepherd's Pie (GF) 14.5

Braised lamb shoulder, cauliflower purée, roasted carrots, topped with creamy mash potato

8oz Rump Steak Salad (GF) 14.5

Spinach, mozzarella, cherry tomatoes, red onion, house dressing

The Vestry Homemade Burger 12.5

Brioche bun with bacon, cheese, fries

Herb Crumbed Goat's Cheese (V) 12.5

Carrot purée, charred vegetables, rosemary & chilli dressing

Haricot Bean & Tomato Stew (V) (V+) 12.5

Fondant potatoes, chargrilled vegetables, pomegranate dressed salad

Desserts

Rich Chocolate Tart 6.5

Shortbread crumb, vanilla ice cream, orange

Espresso Crème Brulee (GF) 7.0

Toasted praline, sorbet

Orange & Almond Cake (V) (V+) (DF) (GF) 7.0

Mango puree, sorbet

Passion Fruit Parfait (GF) 7.0

Mango and mint salsa, chocolate brittle

Selection of Cheeses (V) (GF OPTION) 7.5

Crackers, grapes, celery, red onion chutney

Dark Chocolate Mousse (V) (V+) (DF) (GF) 6.5

Roasted plums, chocolate crisp

2 Courses £20

3 Courses £26

(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

