

**Vestry B.C. Cosmopolitan**

Fun and fruity with flamed orange garnish and the punch of Ketel One Citroen Vodka

8.00

**Elderflower Gimlet**

A blend of Tanqueray Gin, St. Germain Elderflower and lime

8.00

**Dark N Stormy**

A classic rum based cocktail with ginger beer and lime

8.00

**Aperol Spritz**

A heavenly mix of Aperol and Prosecco with an orange slice

8.00

## Starters

Smoked salmon roulade with tomatoes and a watercress salad

Pressed ham hock terrine served with homemade piccalilli and apple salad

Smoked duck breast with charred spring onions, crunchy salad and house dressing

Soup of the day served with homemade bread rolls

Mackerel pâté with red onion marmalade and sourdough toast

Pan fried gnocchi with shaved Parmesan and tomato salsa

## Mains

Baked cod loin with roasted new potatoes and creamy leek sauce

Vestry fish pie topped with mashed potato and served with lemon scented peas

Pan fried chicken breast with spring onion mash, chive and butter sauce

Chicken Caesar salad with lettuce, anchovies and croutons

8oz sirloin steak mushroom, hand-cut chips and either peppercorn or blue cheese sauce  
*(7.50 supplement)*

Roasted duck breast with fondant potato, seasonal greens and red wine sauce

Vestry homemade burger served in a brioche bun with bacon, cheese and fries

Roasted seasonal vegetable pie, topped with mashed potato, served with seasonal greens

Grilled goats' cheese, beetroot and seasonal vegetable salad with a house dressing

## Homemade Desserts

Apple crumble with toasted oats and vanilla ice cream

Pot au chocolat with seasonal berries and homemade shortbread

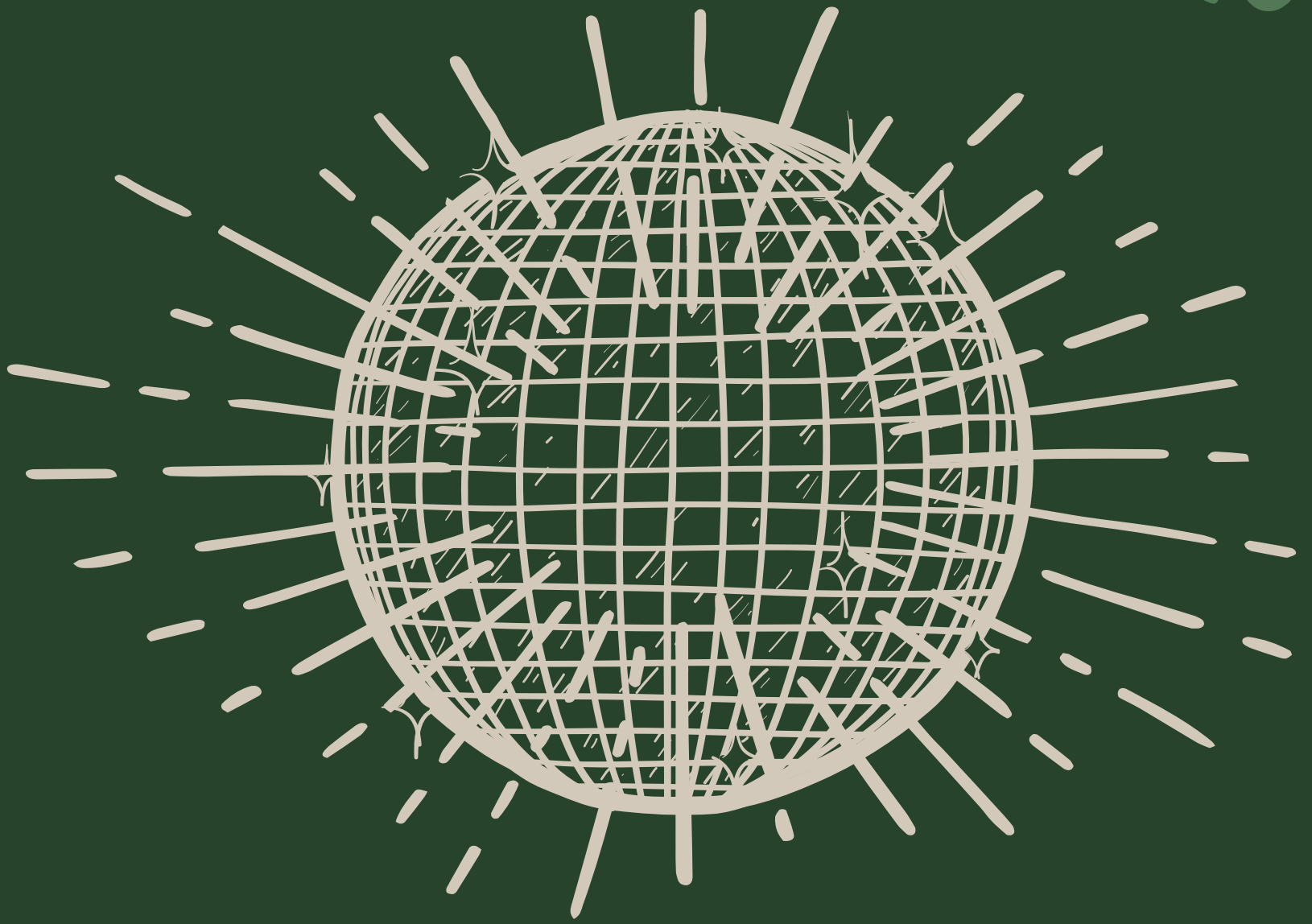
Vanilla parfait with hazelnut praline, raspberry sauce and sorbet

Chocolate orange brownie served with orange purée and sorbet

Raspberry panna cotta with seasonal berries and lime salsa

Selection of local cheeses with crackers and red onion chutney

**3 Courses PLUS Half Bottle of Wine £35**



the **Vestry**  
restaurant & bar