

Cosmopolitan

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

7.50

Elderflower Gimlet

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

7.50

Margarita

Tequila based classic, sharp and refreshing taste. Served ice cold in a salt rimmed glass

7.50

Bulleit Sour

A whisky sour created from a shaken mix of Bulleit Bourbon, lemon juice and sugar syrup

7.50

Starters

Trio of fish mousse served with garlic crostinis

Bubble and squeak with soft poached egg and hollandaise sauce

Vestry prawn cocktail

Beef taco served with mixed salad, cheese and sour cream

Smoked duck served with mixed salad and cranberry jelly

Soup of the day

Mains

Chicken caesar salad with croutons and anchovies

Grilled haloumi salad with a mustard dressing

Cod with crushed new potatoes, asparagus and tomato concasse sauce

Chicken fajitas with tortilla wraps, sour cream, salsa, cheese, and guacamole

Duck breast with fondant potatoes, braised cabbage and cranberry sauce

12oz Sirloin steak, served with flat mushrooms, cherry tomatoes and rustic fries
*(Add blue cheese sauce or peppercorn sauce 1.50)
(5.00 supplement)*

Cow's liver served with mashed potato, onion gravy and mixed vegetables

Vegan ratatouille with courgettes, aubergine, mushrooms, mixed peppers and carrot ribbons

Seafood pancakes served with mixed salad

Homemade Desserts

Vestry cannelloni, strawberries and vanilla foam
(£2 supplement)

Doughnut profiteroles served with jam and cream

Pavlova served with vanilla ice cream

Bread and butter pudding served with custard

Sticky toffee pudding served with toffee ice cream

Panna cotta of the day

Cheese and biscuits

2 Courses £21

3 Courses £26



the Vestry

restaurant & bar



Organising an event?

The Vestry is the perfect venue to host an event.
Available for part or exclusive hire for
lunch, evening and weekends.

Speak to a member of staff for details.