

the Vestry

restaurant & bar

Espresso Martini

A delicious modern classic made with 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

Aperol Spritz

A heavenly mix of Aperol and Prosecco with an orange slice

8.00

Starters

Homemade soup of the day, served with homemade bread (V)

Smoked duck breast, spring onion, crunchy salad and hoisin dressing (GF)

Lamb and mint terrine, roast cauliflower, cumin and cauliflower tuille with piccalilli dressing (GF)

Homemade herb potato gnocchi, spicy tomato salsa and parmesan (V+ OPTION)

Tea smoked salmon, homemade grilled focaccia and lemon mayonnaise

The Vestry chargrilled salad, grilled aubergine and bell peppers, marinated sundried tomatoes,crispy courgette and lemon (V+)

Mains

The Vestry fish pie, topped with creamy mash, served with lemon scented peas (GF)

Slow braised shoulder of lamb, roast courgette, aubergine, pepper and creamy mash, lamb jus (GF)

Pan fried seabream, tapenade potato cake, herb buttered green beans and tarragon dressing (GF)

Herb crumbed goats cheese, chargrilled Mediterranean vegetables and red pepper dressing (V)

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

Roasted red pepper pie, seasonal greens, topped with mash potato and red pepper sauce (V+)

Poached chicken and pesto tagliatelle, roast cherry tomatoes and crispy parmesan

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

Thai beef salad, cucumber, tomato, courgette noodles, sweet and sour soy dressing

Homemade Desserts

Chocolate brownie, orange purée and sorbet

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

The Vestry fruit salad, charred pineapple, gin poached raspberry and grapes, lemon purée, sorbet (V+)(GF)

Pot au chocolate, berry compote and homemade shortbread

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

Warm apple and almond tart, apple compote, toasted oat crumb and vanilla ice cream

2 Courses £17.50

3 Courses £22

(V) - Vegetarian

(V+) - Vegan

(V+ OPTION) - Vegan option available

(GF) - Gluten free

(GF OPTION) - Gluten free option available