



A La Carte Menu

Available All Day Monday - Saturday

2 Course £21.00

3 Course £27.00

NIBBLES

Smoked marinated olives £3.50 (V,GF)

Salted giant corn with chilli £3.50 (V,GF)

Focaccia & hummus £6.50 (V)

STARTERS

Soup of the day (V,GF)

Salt baked carrot, soy cream, crispy buckwheat, onion ash (V,GF)

Asparagus, avocado mousse, burnt vinaigrette, shallot rings (V,GF)

Grilled baby gem lettuce, butternut, medjool dates, ricotta (VO,GF)

Quinoa falafel, yogurt, pickle, pomegranate, sumac

MAINS

Pressed potato terrine, turnip, charred broccoli, shallot puree, red pepper Jus (V,GF)

Chickpea flatbread, sweetcorn puree, kale, crispy quinoa, harissa yogurt (V,GF)

Roasted cauliflower, pearl barley and almond risotto, baby spinach, cured egg (VO)

Battered halloumi, lemon curd, pea puree, hand cut chips (GFO)

Spätzle, parsley puree, confit tomato, goats cheese mousse, walnuts

DESSERTS

Rice donuts, coconut malabi, pineapple, lime, coconut, coriander (V,GF)

Olive oil cake, strawberry, balsamic

Baked yoghurt, blood orange, pistachio, candied orange, mint (GFO)

Macerated cherries, banana custard, meringue (V,GF)

Cheese, Raisin chutney, crackers

WHY NOT ADD A SIDE FOR £4.50

Triple cooked chips, homemade tomato ketchup (V,GF)

Kohlrabi, heritage carrot, Chives, Slaw (V,GF)

Salt Baked Beetroot. whipped goats cheese, toasted hazelnut (GF)

WINE SUGGESTIONS

Da Luca Rosato Spumante, Italy (v)

Fresh vibrant strawberry scented fizz a blend of Merlot and Raboso
£25.00

Veramonte Syrah Rosé, Chile (v)

Refreshing, dry with cassis & raspberry
£19.95


WHAT'S IN SEASON

apricots, beets, blackberries, cherries, corn, figs, garlic, grapefruit, grapes, green beans, plums, radish, shallots, strawberries, tomatoes, watermelon

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V: Vegan - VO: Vegan Option Available - GF: Gluten Free - GFO: Gluten Free Option Available

