



Modern Vegetarian

Welcome

I established Bistro 1847 in 2011 with our first site in Manchester. The name originates from the year that the Vegetarian Society was founded in the North West. We were thrilled to be voted the best vegetarian restaurant outside of London by 'Cook Vegetarian' magazine 2014 and we also opened another Bistro 1847 in Birmingham city centre during 2013.

As a vegetarian, I am passionate about changing the way vegetarian food is perceived. At Bistro 1847 we aim to create modern, innovative dishes using the finest ingredients sourced from local suppliers.

Our 'Grazing, Sharing and Exploring' menu is a modern approach to dining, allowing you to sample a number of smaller, mezze style plates that are perfect for sharing. The 'taste of 1847' menu is a series of dishes designed by Alex Claridge, our Development Chef, and showcases the best of 1847. Using seasonal and foraged elements, this really is a gastronomic delight!

Whatever menu you decide to choose from, I hope you have an enjoyable experience with us and welcome any feedback on your visit.

Please sit back, relax and enjoy a modern approach to vegetarian cuisine

Damien

damien@modernvegetarian.co.uk

alex@bistro1847.co.uk

Tweet about your meal @bistro1847

Facebook about your experience bistro1847

Add pictures on Instagram bistro1847

Modern vegetarian food created and inspired by people, place and the best of British ingredients. Our small plates are perfect for grazing, sharing and exploring.

We spend as much time as possible on meeting the farms supplying us, which gives us the first pick of the best natural and wild produce.

For a substantial meal we recommend 2 – 3 plates per person. For some dishes there are also larger plates for a main course size serving. Your server will be more than happy to advise and help you choose!

As a grazing menu, please be aware that dishes will be brought to you when they are ready, and not necessarily all at the same time.

Please be aware many of our dishes include hot, warm and cold elements. Any questions please do just ask!

This menu is available at all times.

Grazing, sharing & exploring

British radish, parsley mayonnaise, toasted oats **[gfo]** 3.75

Beer-battered halloumi, seashore herbs & plants, mushy pea emulsion, smoked lemon curd, gin pickled shallots **[vo] [gfo]** 6.00 / 12.75

Spelt & rye crispbread, baba ghanoush, pomegranate **[v] [gfo]** 4.50

Crispy potato & 'Parmesan' dumpling, lovage & asparagus veloute, toffee apple, mead reduction, celery & Mancunian herb garden 7.25 / 12.75

Whey braised & caramelised cauliflower, nettle & heritage grains, fat hen, oyster mushroom **[vo – cider braised] [gf]** 7.00 / 12.75

Fennel in cider, blue cheese, buckwheat, fig **[gf]** 6.75

Pickled candy beet, yoghurt, salt baked beetroot, rosehip, beet falafel **[vo] [gfo]** 7.25 / 12.75

Spelt naan, shallot bhaji, labneh, mango, pickled pear **[vo]** 6.00

Heritage carrot, farmhouse curds, pearl barley, wilted cavolo nero, herbs, flowers & carrot top oil 7.75 / 12.75

If this is your first visit or here for a special occasion, there is no finer way to experience 1847 than with our taste of 1847 menu offering.

We regularly update and change our 'taste' menu to offer a dining experience of our favourite and most distinctive dishes.

We ask that if dining on our 'taste' menu, all diners in the party must eat from this menu.

The 'first date' menu is a smaller but perfectly formed introduction to our food.

This menu is served over lunch and dinner Monday to Thursday plus Friday & Saturday lunch

Taste of 1847

Spelt & rye crispbread, baba ghanoush, pomegranate

Beer-battered halloumi, seashore herbs & plants, mushy pea emulsion, smoked lemon curd, gin pickled shallots

Heritage carrot, farmhouse curds, pearl barley, wilted cavolo nero, herbs, flowers & carrot top oil

Chocolate, lime & sea salt brownie, coconut cream

Coffee or tea served with petit fours

£20 per head – vegan & gluten-free 'first date' menu available, please ask.

If this is your first visit or here for a special occasion, there is no finer way to experience 1847 than with our taste of 1847 menu offering.

We regularly update and change our 'taste' menu to offer a dining experience of our favourite and most distinctive dishes.

We ask that if dining on our 'taste' menu, all diners in the party must eat from this menu.

This menu is served Friday and Saturday evening.

Taste of 1847

Spelt & rye crispbread, baba ghanoush, pomegranate

British Radish, parsley mayonnaise, toasted oats

Beer-battered halloumi, seashore herbs & plants, mushy pea emulsion, smoked lemon curd, gin pickled shallots

Pickled candy beet, yoghurt, salt baked beetroot, rosehip, beet falafel

Heritage carrot, farmhouse curds, pearl barley, wilted cavolo nero, herbs, flowers & carrot top oil

Baked yoghurt, smoked whisky fudge, shortbread, poached pear, mead

Chocolate, lime & sea salt brownie, coconut cream

Coffee or tea served with petit fours

£36 per head – vegan & gluten-free 'taste' menu available, please ask.

Our desserts are slightly smaller than normal, because we believe – more than any other course – desserts are made for sharing. We encourage 2 – 3 plates between 2 people, 2 plates if you're a pudding enthusiast and any other variation you see fit!

Our dessert menu is served during all lunch and dinner services

Desserts

Spiced Welsh cakes, smoked clotted cream, raspberry, sea rosemary 4.50

Chocolate, lime & sea salt brownie, coconut cream **[v]** 4.00

Baked yoghurt, smoked whisky fudge, shortbread, poached pear, mead **[gfo]**
4.50

Rosemary & Raspberry almond sponges 3.50

Molasses roast pineapple, crème fraiche & salted peanut crumb **[vo] [gf]** 4.00