

Bistro  
1847

---

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](mailto:damien@modernvegetarian.co.uk)

[alex@bistro1847.co.uk](mailto:alex@bistro1847.co.uk)

Tweet about your meal [@bistro1847](#)

Facebook about your experience [bistro1847](#)

Send pics to 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**

Tarragon polenta crisp, pickled wild mushroom, goats' curd, baby aubergine, tahini & petals [vo] 6.00

Baby heritage potato, crispy bean curd skin, carrot seedlings, breakfast radish, onion ash, textures of coconut [vo] [gf] 7.00 / 12.75

Fennel in cider, battlefield blue, sorrel, buckwheat, gooseberry [gf] 6.75

Peanut, caramelised parsnip, plantain fritter, chickweed, pickled shallot ring (v)

Pickled candy beet, spiced honey & smoked yoghurt, salt baked beetroot, rosehip, beet falafel [vo] [gfo] 7.25 / 12.75

*Heritage tomato & preserved lemon, pearl barley, Yorkshire fettle 7.75 / 12.75*

Crispy potato & Old Winchester dumpling, herbed sauce, toffee apple, mead reduction, caramelised celery & foraged herbs 7.25

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

Honey & wild-flower roast nuts / Olives

Tarragon polenta crisp, pickled wild mushroom, goats' curd, baby aubergine, tahini & petals

Heritage tomato & preserved lemon, pearl barley, Yorkshire fettle

Baby heritage potato, crispy bean curd skin, carrot seedlings, breakfast radish, onion ash, textures of coconut, sesame tuile

Sherbert dib dab

Foraged blackberry & almond sponges, hay & honey cream

Coffee

*£27 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 – First Date**

Wildflower honey & herb roasted nuts / olives

Tarragon polenta crisp, pickled wild mushroom, goats' curd, baby aubergine, tahini & petals

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

Baby heritage potato, crispy bean curd skin, carrot seedlings, breakfast radish, onion ash, textures of coconut, sesame tuile

*'Sherbert dib-dab'*

*'Allotment aero'*

Blackberry & almond sponge, hay cream

Coffee

*£40 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**

Peanut brittle, slow-roast pineapple, hoxton gin snow, white chocolate crème fraiche (V)

*'Allotment Aero'*

Foraged blackberry & almond sponges, hay cream

Banana, parsnip, ginger, raspberry ripple & whisky tablet ice cream **[vo]**