

BRUNCH MENU

9am – 3pm

BRISTOL
OLD VIC
KITCHEN
+BAR

BRUNCH SPECIALS

Scrambled Eggs on Toasted Focaccia **£6.5**

Baked Eggs with Tomato & Smoked Mackerel **£9.5**
served with Toasted Focaccia

Courgette Bubble&Squeak, Poached Eggs, Kale, Parmesan *(v, gf)* **£8.5**

Smoked Beef & Potato Hash, Poached Egg, Bacon Jam *(gf)* **£8.5**

Pea, Parsley, Courgette Linguini, Parmesan *(v)* **£7.5**

Iranian Vegetable Stew, Lemon Yoghurt *(v, ve)* **£8**
served with Toasted Focaccia

Chocolate Babka French Toast with Roasted Apricot, **£7**
Creme Fraiche, Almonds & Honey

Add Extras

Smoked Mackerel (+£1.5), Streaky Bacon (+£1.5), Garlic Sauteed Kale (+£1), Hash Browns (+£2)

Daily Selection of Freshly Baked Pastries **£3**
See Deli Counter at Bar

LUNCH MENU

12pm – 4pm

TODAY'S SANDWICHES

All served In Focaccia Rolls

Add Skin on Fries (+£2) Add Side Salad (+£2)

Chermoula Roast Chicken,
Lemon Mayo **£5.5**

Smoked Mackerel Pate,
Beetroot, Watercress **£5.5**

Curried Egg Mayo **£5.5**

TODAY'S SALADS

A generous mix of all three (£7.95)

Marinated Tomatoes,
Whipped Feta, Pine Nuts *(gf)* **£3.5**

Roasted Squash, Apricot, Kale,
Pumpkin Seeds *(v, gf)* **£3.5**

Roasted Potato, Masala Dressing,
Coriander Yoghurt *(v, gf)* **£3.5**

Daily Selection of Freshly Baked Cakes, Tarts & Snacks **From £3.5**
See Deli Counter at Bar

+ Fridays, a selection of **Pippin Doughnuts**

Available until sold out

(v) Vegetarian

(ve) Vegan

(gf) Gluten Free



EVENING MENU

4pm – 10pm

SMALL PLATES

(recommended 3 to share)

Seared Stokes Farm 8oz Onglet Steak, Harissa Ketchup <i>(gf)</i>	£12
<i>(recommended rare, cooked to suit)</i>	
Poached Chicken Supreme, Oregano, Marinated Tomatoes <i>(gf)</i>	£10
Pan Fried Hake Fillet, Lemon Vinaigrette, Parsley Mayo <i>(gf)</i>	£8.5
River Ax Mussels, Tomatoes, Parsley & Coconut Broth <i>(gf)</i>	S £7, LG £12
Beef Dripping Cornbread, Whipped Butter	£5.5
Marinated Cornish Tomatoes, Apricot, Salsa Verde <i>(v, ve, gf)</i>	£7
Westcombe Cheddar Croquettes, Chimichurri <i>(v, gf)</i>	£5
Pan Fried Oyster Mushrooms, Herb Crumb <i>(v, ve, gf)</i>	£6.5
Butter Braised Leeks, Lemon Hollandaise & Hazelnuts <i>(v, gf)</i>	£6.5
Courgette & Pea Fritters, Crispy Kale, Parmesan <i>(v)</i>	£7
Cauliflower Wings, Sriracha, Sesame Seeds <i>(v, ve, gf)</i>	£7
Smashed Potatoes, Garlic Aioli, Lemon Salt <i>(gf)</i>	£4.95
Add a side of Skin on Fries <i>(v, gf)</i>	£3.95
<i>parmesan & truffle oil (+£2)</i>	

DESSERT

Burnt Basque Cheesecake, Roast Pear	£6
Strawberry Jelly, Vanilla Ice Cream, Berry Compote <i>(gf)</i>	£6
Dark Chocolate & Passionfruit Mousse, Ice Cream, Raspberry <i>(gf)</i>	£6
Selection of Marshfield Ice Cream (125ml tubs)	£3.5

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