



PRE-THEATRE MENU

2 COURSES £21.00 | 3 COURSES £24.50

AVAILABLE 12pm - 7pm

STARTERS

HOMEMADE SOUP OF THE DAY

Warm bread roll and butter

CRISPY CHICKEN & VEGETABLE GYOZA

Sweet chilli teriyaki sauce, chopped spring onions

CREAMY GARLIC PARIS BROWN MUSHROOMS (v)

White wine, chives, toasted ciabatta

BABA GHANOUSH (ve) (gf)

Toasted pumpkin seeds, rocket oil, tortilla chips

ADD A SIDE

THICK CUT SKIN ON CHIPS £2.95

SKIN ON FRIES £2.95

GARLIC & MOZZARELLA FLATBREAD £4.95

WHOLE BATTERED ONION RINGS £4.50

MIXED SALAD WITH BALSAMIC GLAZE £3.50

CHAR GRILLED TENDER STEM BROCCOLI £4.50

MAIN COURSES

CHAR GRILLED

CHICKEN BREAST (gf)

Colcannon potatoes, peppercorn sauce

CLASSIC COTTAGE PIE

Slow braised lamb and beef mince, mature Cheddar mash, infused rosemary and char grilled tenderstem broccoli

£2 supplement

PARMESAN CRUSTED COD LOIN

Gnocchi, cavolo nero and white wine sauce

ANGUS BEEF CHEESEBURGER

Seeded brioche bun, dry cured smoked bacon, Monterey jack cheese, skin on fries, burger sauce

BUTTERBEAN & ROAST PEPPER JAMBALAYA (ve) (gf)

Cajun spice, cherry tomato, coriander, sweet potato crisps

DESSERTS

APPLE LATTICE TART

Served warm, Vanilla ice cream

CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries

RED VELVET CAKE (ve)

Plant based pouring cream

CINNAMON SUGAR CHURROS

Chocolate sauce, white chocolate chips