



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

BEETROOT FALAFEL (ve) (gf)

Harissa spiced houmous, marinated red pimento,

GARLIC PARIS BROWN

MUSHROOMS (v)

White wine, cream, chives, toasted ciabatta

SALT & PEPPER CALAMARI

Sweet chilli mayo, lime wedge

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)

Crushed new potatoes, smoked bacon, leek and white wine sauce

HONEY & SESAME SALMON FILLET (df)

Sticky rice, Pak choi, spring onions, teriyaki sauce

ANGUS BEEF CHEESEBURGER

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

ROASTED BUTTERNUT SQUASH & SWEET PEA RISOTTO (ve)

Sweet potato and kale crisps

CLASSIC SHEPHERD'S PIE

Slow braised lamb and beef mince, mature cheddar mash, rosemary, charred Tenderstem broccoli

(£2 supplement)

DESSERTS

CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries

CRISPY APPLE GYOZA (ve)

Plant pouring cream

WARM CHOCOLATE BROWNIE

Chocolate sauce, Vanilla ice cream

CINNAMON SUGAR COATED CHURROS

Chocolate sauce, white chocolate chips