



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 PANKO KING PRAWNS

Sweet chilli and coriander dip

BLACK PUDDING & MAPLE BACON SALAD

Crisp cos leaves, scallions, croutons,
ranch dressing

MUSHROOM & CHIVE

RISOTTO (ve) (gf)

Rocket oil, vegetable crisps

ADD A SIDE

THICK CUT SKIN ON CHIPS £2.95

SKIN ON FRIES £2.95

**GARLIC & MOZZARELLA £4.95
FLATBREAD**

**WHOLE BATTERED £4.50
ONION RINGS**

**MIXED SALAD WITH £3.50
BALSAMIC GLAZE**

**CHAR GRILLED TENDER £4.50
STEM BROCCOLI**

MAIN COURSES

CHAR GRILLED CHICKEN ESCALOPE

Parmesan crusted, chorizo, sun-
blushed tomato and baby spinach
penne pasta

BAKED HADDOCK FILLET

Mature cheddar mash, leek, garden
pea, white wine and parsley sauce

ANGUS BEEF CHEESEBURGER

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

SWEET & SOUR ROASTED CAULIFLOWER (ve) (gf)

Red and green peppers, pak choi,
pineapple, spring onion, sticky
jasmine rice

CLASSIC SHEPHERD'S PIE

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

£2 supplement

DESSERTS

APPLE LATTICE PIE

Served warm, Vanilla ice cream

CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries

DOUBLE CHOCOLATE BROWNIE

Vanilla ice cream, chocolate sauce

FONDANT BAKWELL TART (ve)

Red berry coulis