



# 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

### CHORIZO, BABY SPINACH & CHEDDAR FRITTATA (gf)

Ripped leaves, sweet beetroot glaze

### CRISPY DUCK SPRING ROLLS

Hoi sin dip, chopped spring onion

### SUNBLUSHED TOMATO & OLIVE BRUSCHETTA (ve)

Rocket leaves, black onion seeds, balsamic reduction

## 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

Shredded potato fritters, bacon, leek and white wine sauce

### HONEY & SESAME SALMON FILLET (gf)

Sticky jasmine rice, chili teriyaki sauce, crispy kale

### ANGUS BEEF BACON CHEESEBURGER

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

### MOROCCAN PLANT BASE MEATBALL TAGINE (ve)

Spiced cous cous, sweet potato crisps

### CHICKEN CEASAR SALAD

Romaine lettuce, crispy smoked bacon, Caesar dressing, Grana Padano shavings, salted croutons

## DESSERTS

### ETON MESS CHEESECAKE

Sweet berry coulis

### WARM CHOCOLATE BROWNIE

Chocolate sauce, vanilla pod ice cream

### RED VELVET CAKE (ve)

Plant cream, berry coulis

### CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries