

Pre-Theatre Menu

2 COURSES £20
3 COURSES £25

STARTERS

Chef's freshly made soup with warm rustic bread

Salad of beetroot, feta cheese, tomato, toasted seeds, rocket and mint

Potted chicken liver pate with toasted rustic bread, apple and thyme butter

Tempura battered cod cheeks with wasabi mayo

Toasted croute topped with pan-fried mushrooms, in a white wine, garlic and chive cream

MAINS

Garganelli pasta with pesto Genovese, roasted peppers, sun-blushed tomatoes, wilted spinach, shaved parmesan and grilled focaccia

Chicken, ham hock and leek pie with creamed potato, buttered peas and leeks

Grilled Scottish sea trout fillet with crushed new potatoes, green beans, sun-blushed tomatoes, olives and herb oil

Gourmet beefburger with grilled bacon, melted Applewood smoked Cheddar on a toasted sourdough bun, little gem leaves, tomato, red onion, pickles and fries

Char-grilled British sourced 8oz Rump Steak

Cooked to your liking and served with a grilled field mushroom, roast tomato & chunky chips.

Additional supplement of £4.50

DESSERTS

Baked vanilla cheesecake with apple and blackcurrant compote

Warm treacle tart with lemon curd and clotted cream

Lemon posset - raspberry compote with a honey and oat granola topping

Selection of dairy ice creams - please ask for today's flavours

Winter berry fruit salad and lemon sorbet

Food allergies and intolerances: please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weights are an approximate uncooked weight.

Any discretionary gratuities will be distributed in full to our team members.