



Pre-Theatre Menu

Starters

Soup of the Day served with bread, butter and herb croutons
Chinese Chicken Goujons served with Asian slaw and sweet chilli mayonnaise
Creamy garlic mushrooms in a white wine sauce served garlic ciabatta
Chefs Chicken liver pate served with toasted ciabatta & Homemade tomato chutney
Chestnut mushroom and truffle oil risotto

Mains

Slow Braised Feather Blade of Beef in Bourguignon sauce, with Creamy Cheesy Mash, Honey Roast Parsnips & Carrots (GF)
Traditional Fish & Chips served with Chunky Chips, Mushy Peas & Chip Shop Curry Sauce
Chicken Ballentine served with Creamy Cheesy Mash seasonal greens mushroom and tarragon sauce
Homemade lentil and squash curry, coconut rice (VG)
Vegan burger, smashed avocado, vegan smoked cheese served with onion rings, hand cut chips and sweet chilli dip (Vg)(G.F.A)
Chestnut mushroom and truffle oil risotto add Chicken Breast
Trio of sausage in rich baby onion gravy, with Creamy Cheesy Mash, Tenderstem Broccoli & Carrots
Chilli crumb seabass served with crushed new potatoes, grilled tender stem and sweet chilli sauce

Desserts

Homemade Sticky Figgy Pudding, served with toffee sauce
Apple and pear crumble, served with custard or ice cream
Warm Chocolate fudge Cake, chocolate sauce and ice cream
Classic Vanilla crème brulee served with homemade shortbread
Selection of Ice Cream or Sorbets

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.