



BWYTY
RESTAURANT

Pre-theatre

Starters

- Soup of the Day served with bread, butter and herb croutons (GFA) - £6.95
Chinese Chicken Goujons served with Asian slaw and sweet chilli mayonnaise - £7.95
Creamy garlic mushrooms in a white wine sauce served with garlic ciabatta (GFA, V) - £7.95
Chef's Chicken liver pate served with toasted ciabatta & homemade tomato chutney (GFA) - £7.95
Chestnut mushroom and truffle oil risotto (GF, VG, V) - £7.95

Mains

- Slow braised feather blade of beef in bourguignon sauce with creamy cheesy mash, honey roast parsnips & carrots (GF) - £20.95
Traditional fish & chips served with chunky chips, mushy peas, chip shop curry sauce and tartare sauce (GFA) - £16.95
Homemade lentil and squash curry served with coconut rice, poppadom and mango chutney (V, VG) - £15.95
***Add Naan bread, onion bhaji for £2.50 each**
Chestnut mushroom and truffle oil risotto (GF, VG, V) - £15.95 ***Add chicken breast for £3.00 each**
Trio of sausage in rich baby onion gravy, with Creamy Cheesy Mash, Tenderstem Broccoli & Carrots - £15.95
Chilli crumb seabass served with crushed new potatoes, grilled tender stem and sweet chilli sauce - £17.95
Vegan burger, smashed avocado, vegan smoked cheese served with onion rings, hand cut chips and sweet chilli dip (V, VG, GFA) - £16.95

Sides

- Tenderstem broccoli (VG, V) - £3.50 Hand cut chips (V, GF) - £4.50
Truffle chips (V, GFA) - £4.95 Skin on Fries (GF, V, VG) - £3.95
Mixed side salad (VG, V, GF) - £4.95
Onion Rings (V, VG, GFA) - £4.50 Garlic & thyme roasted new potatoes (V, GF) - £3.95

Desserts

- Homemade sticky toffee pudding, served with toffee sauce and vanilla ice cream - £7.95
Homemade apple and pear crumble served with crème anglaise or ice cream - £7.95
Warm chocolate fudge Cake served with chocolate sauce & vanilla ice cream - £7.95
Homemade passionfruit cheesecake served with a raspberry coulis and sorbet - £7.95
Classic vanilla crème brulee served with homemade shortbread (GFA) - £7.95
Selection of Ice Cream or Sorbets (GF, V) - £6.95

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.

(V) - Vegetarian (VG) - Vegan (GF) – Gluten Free (GFA) – Gluten Free available