



## Pre-theatre Autumn 2024

### Starters

Soup of the day, crusty roll (gfa, vg) £7.95

Halloumi fries with sweet chilli dip (v) £7.95

Sticky belly pork bites served with a hot honey dip (gf) £7.95

Creamy garlic mushrooms in a white wine sauce served garlic ciabatta (gfa) £7.95

Chefs chicken liver pate served with toasted ciabatta & homemade tomato chutney (gfa) £7.95

### Mains

Slow braised feather blade of beef in bourguignon sauce, with creamy mash, honey roast parsnips & carrots (gf) £21.95

Roast porchetta served with creamy mash, roasted root veg, buttered greens and chefs red currant jus (gf) £18.95

1891 smashed burger, bacon, cheese, hand cut chips and creamy coleslaw (gfa) £18.95

Traditional fish & chips served with chunky chips, mushy peas chip shop curry sauce & tartare sauce (gfa) £18.50

Vegan burger, smashed avocado, vegan smoked cheese served with onion rings, hand cut chips and sweet chilli dip (vg,gfa) £17.95

Thai green curry served with coconut rice and poppadum (vg) £17.95

Add chicken or king prawns £4.95

Naan bread £3.50 onion bhajis £3.50

### Sides

Chilli and garlic tenderstem broccoli £3.50 (vg) Hand cut chips £4.75 (gf)

Skin on fries £4.50 Coconut rice £3.50 (vg,gf)

### Dessert

Sticky toffee pudding, served with toffee sauce and clotted cream ice cream £7.95

Chocolate and orange brownie sundae, chocolate sauce, clotted cream ice cream £7.95

Coffee and pecan praline roulade, salted caramel sauce £7.95 (gf)

Apple and autumn berry cinnamon crumble, Chef's custard £7.95

Lemon tart, served with raspberry coulis, berry compote and raspberry sorbet £8.50 (vg,gf)

Ice cream / sorbet £7.95

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