

Pre-theatre Dinner Menu

Two Courses £35 - Three Courses £40

STARTERS

Hens Egg Fritter & Bitter Leaf Salad

Pickled Shimeji Dressing, Shaved Parmesan

[E], [M], [SD], [Mu]

Warm Lamb Ragu Vol-au-vent

Grilled Tenderstem Broccoli, Herb Yogurt

[E], [M], [SD], [G]

Olive Oil Poached Salmon

Marinated Cucumber, Salmon Caviar, Chive Sauce

[F], [M], [SD], [Mu], [Ce]

MAINS

Roasted Seabream

Couscous, Courgettes, Spiced Cauliflower Velouté

[F], [G], [M], [Ce], [SD]

Wild Mushroom Pie

Butternut Squash Velouté, Glazed Turnips

[Ce], [G], [S], [SD] **VE**

Fillet of Beef 120g,

Baby Onions, Mushrooms, Smoked Bacon, Red Wine Sauce

[SD], [M]

To share for two, supplement £15

Herb Crusted Rack of Lamb

Ratatouille, Braised Potatoes, Lamb Sauce

[M], [SD], [Mu]

SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD] | Mashed Potato [M]

Cauliflower Cheese [E], [G], [M], [Mu] | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Rhubarb Tart

Poached Rhubarb, Coconut Biscuit, Non-dairy Vanilla Cream

[G] **VE**

Bitter Chocolate Delice

Chocolate Mousse, Beetroot Sponge, Banana, Peanut Butter

[G], [N] **V**

Roasted White Chocolate Parfait

Mandarin Sauce, Raspberry Gin

[E], [M], [G], [N], [F] **V**

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Oat Crackers

[E], [G], [M], [SD], [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.