



PRE-THEATRE MENU

2 COURSES 18.50 | 3 COURSES 22.50

STARTERS

Homemade Soup of the Day

Warm bread roll and butter

Mushroom and Sweet Pea Risotto (vg)

Vegetable crisps, pumpkin seeds, rocket oil

Duck and Hoi Sin Spring Rolls

Spring onions, shredded Chinese leaf, sesame seeds

Creamy Garlic Mushrooms (v)

White wine, chive, toasted ciabatta

MAIN COURSES

Char Grilled Chicken Breast (gf)

Shredded potato fritters, smoky bacon, leek, chardonnay sauce

Harissa Spiced Hake Fillet (df)

Citrus quinoa, chickpea and butternut squash tagine, crispy kale

Traditional Liverpool Scouse

Classic recipe, red cabbage, crusty bread

Showtime Angus Beef Burger

Sesame brioche bun, grilled streaky bacon, Monterey Jack cheese, skinny fries, burger sauce

Roasted Pepper, Sweet Potato and Butter Bean Jalfrezi (vg) (gf)

Coriander and turmeric rice

DESSERTS

Belgian Chocolate Waffle

Double chocolate ice cream, chocolate sauce, white chocolate chips

Cinnamon Sugared Dipping Churros

Salted caramel and chocolate sauces

Red Velvet Cake (vg)

Plant base pouring cream

Selection of Dairy Ice Creams

Vanilla pod, double chocolate, raspberry ripple