



PRE-THEATRE MENU

2 COURSES 22.50 | 3 COURSES 24.50

STARTERS

Homemade Soup of the Day

Warm bread roll and butter

Chicken Liver and Brandy Parfait (gf)

Sticky fig, date and shallot relish, oat cakes

Togarashi Crispy King Prawns

Garlic aioli, lime wedge

Superfood Salad (vg)

Quinoa, sliced red cabbage, rocket leaves, toasted pumpkin seeds, pomegranate kernels, beetroot glaze

MAIN COURSES

Char Seared Chicken Breast (gf)

Cheddar and chive creamed potatoes, mushroom and Dijon sauce

Grana Padano Crusted Hake Fillet

Butternut squash, sweet pea, spring onion risotto, rocket oil

Angus Beef Steak Showtime Burger

Sesame seeded brioche bun, smoky bacon, cheddar cheese, seasoned fries, onion rings, burger sauce

Miso Ramen (vg) (gf)

Char grilled tender stem broccoli, rice noodles, pak choi, shiitake mushrooms, chilli pepper, spring onion, black onion seeds

DESSERTS

Vegan Chocolate and Raspberry Tart (vg) (gf)

Plant pouring cream, raspberry coulis

Classic Eton Mess (gf)

Toasted broken meringue pieces, fresh strawberries, whipped double cream, mixed berry puree, mint leaves

Warm Belgian Toffee Waffle

Vanilla ice cream, toffee sauce

Selection of Dairy Ice Creams

Vanilla pod, double chocolate, raspberry ripple