



PRE-THEATRE MENU

2 COURSES £21.00 | 3 COURSES £24.50

AVAILABLE 12pm - 7pm

STARTERS

HOMEMADE SOUP OF THE DAY

Warm bread roll and butter

GREEK STYLE CRISPY FRIED

HALLOUMI SALAD (v)

Ripped leaves, mixed olives, sun-blushed tomato, tzatziki, sweet beetroot glaze

CREAMY GARLIC PARIS BROWN MUSHROOMS (v)

White wine, chives, toasted ciabatta

MOROCCAN SPICED

HUMMUS (ve) (gf)

Falafel crumb, toasted pumpkin seeds, rocket oil, oat cakes

ADD A SIDE

THICK CUT SKIN ON CHIPS £2.95

SKIN ON FRIES £2.95

GARLIC & MOZZARELLA FLATBREAD £4.95

WHOLE BATTERED ONION RINGS £4.50

MIXED SALAD WITH BALSAMIC GLAZE £3.50

CHAR GRILLED TENDER STEM BROCCOLI £4.50

MAIN COURSES

CHAR GRILLED CHICKEN

BREAST (gf)

Shredded potato fritters, smoked pancetta, leek and white wine sauce

PANKO KING PRAWN

Wok fried noodles, napa cabbage, peppers, sticky chilli sauce, toasted sesame

SHOWTIME ANGUS BEEF STEAK CHEESEBURGER

Seeded brioche bun, Monterey jack cheese, skin on fries, burger sauce

Add dry cured smoked bacon £1.50

SWEET POTATO, JACKFRUIT, ROASTED PIMENTO AND MIXED BEAN CHILLI (ve) (gf)

Cauliflower rice, crispy kale

DESSERTS

WARM CHOCOLATE BROWNIE

Chocolate sauce, vanilla ice cream

CLASSIC ETON MESS (gf)

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

CINNAMON SUGARED

CHURROS (ve)

Maple syrup, pretzel pieces

SELECTION OF DAIRY ICE CREAM

Vanilla pod, chocolate chip, strawberry, café curls