



# 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

### BEETROOT FALAFEL (ve) (gf)

Harissa spiced houmous, marinated red pimento,

### GARLIC PARIS BROWN

### MUSHROOMS (v)

White wine, cream, chives, toasted ciabatta

### SALT & PEPPER CALAMARI

Sweet chilli mayo, lime wedge

## 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)

Crushed new potatoes, smoked bacon, leek and white wine sauce

### HONEY & SESAME SALMON FILLET (df)

Sticky rice, Pak choi, spring onions, teriyaki sauce

### ANGUS BEEF CHEESEBURGER

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

### ROASTED BUTTERNUT SQUASH & SWEET PEA RISOTTO (ve)

Sweet potato and kale crisps

### CLASSIC SHEPHERD'S PIE

Slow braised lamb and beef mince, mature cheddar mash, rosemary, charred Tenderstem broccoli

**(£2 supplement)**

## DESSERTS

### CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries

### CRISPY APPLE GYOZA (ve)

Plant pouring cream

### WARM CHOCOLATE BROWNIE

Chocolate sauce, Vanilla ice cream

### CINNAMON SUGAR COATED CHURROS

Chocolate sauce, white chocolate chips