



# 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

### CHICKEN & VEGETABLE GYOZA

Sweet chilli and sesame dip

### MUSHROOMS ON TOAST

Garlic, chive and white wine cream  
Paris Brown mushrooms on toasted sourdough

### BEETROOT FALAFEL & ORANGE SALAD (ve) (gf)

Toasted sunflower seeds, balsamic beetroot glaze

## ADD A SIDE

### THICK CUT SKIN ON CHIPS £3.50

### SKIN ON FRIES £3.50

### GARLIC & MOZZARELLA £6.00 FLATBREAD

### WHOLE BATTERED £4.50 ONION RINGS

### MIXED SALAD WITH £4.50 BALSAMIC GLAZE

### CHAR GRILLED TENDER £4.50 STEM BROCCOLI

## MAIN COURSES

### CHAR GRILLED CHICKEN BREAST (gf)

Smashed new potato and chorizo cake, pepper, spring onion and smoked paprika cream sauce

### SWEET & SOUR PANKO KING PRAWNS

Sticky jasmine rice, prawn crackers

### ANGUS BEEF BACON CHEESEBURGER

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

### CHICKEN CEASAR SALAD

Ripped romaine lettuce, smoked bacon bits, Grana Padano, crisp croutons, Caesar dressing

### ROASTED SWEET POTATO, CAVOLO NERO & SUNBLUSHED TOMATO RISSOTTO (ve) (gf)

Sweet potato crisps, black onion seeds

## DESSERTS

### MORELLO CHERRY PIE

Served warm with Vanilla pod ice cream

### CINNAMON SUGAR COATED LOOPED CHURROS (df)

Chocolate dipping sauce

### PASSION FRUIT CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries

### SELECTION OF DAIRY ICE CREAM

Vanilla pod, chocolate chip, strawberry, café curls

A discretionary 10% service charge will added to parties of 6+

Please ask your server for details on allergens and ingredients | (v) Vegetarian (ve) Vegan (gf) Gluten Free