

**SUMMER  
EDITION  
INC. FREE  
DRINK**

Selected Beers,  
Wines, Spirits

Seven Seas Brasserie



# PRE-THEATRE MENU

**2 COURSES £21.00 | 3 COURSES £24.50**

AVAILABLE 12pm - 7pm

## STARTERS

### HOMEMADE SOUP OF THE DAY

Warm bread roll and crispy croutons

### CHICKEN LIVER & BRANDY PARFAIT

Sticky fig and apple chutney, artisan crackers

### MUSHROOMS ON TOAST (ve)

Cream, garlic and white wine chestnut mushrooms, toasted sourdough bread

### GRILLED ASPARAGUS, SUN BLUSHED TOMATO & BALSAMIC ONION PEARL 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)

Cream mashed potato, peppercorn sauce

### GRANA PADANO CRUSTED HADDOCK FILLET

Roasted cherry tomato, basil and garlic linguine

### ANGUS BEEF STEAK BURGER

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

### AUBERGINE, COURGETTE AND SWEET PEPPER STACK (ve) (gf)

Piri Piri diced sweet potatoes, tomato and spring onion salsa

### SUPERFOOD CHICKEN SALAD

Quinoa, red cabbage, rocket leaves, dried cranberry, toasted sunflower seeds, char grilled tender stem broccoli, beetroot glaze, black onion seeds

## DESSERTS

### DOUBLE CHOCOLATE CHIP BROWNIE

Vanilla pod ice cream

### ETON MESS PROFITEROLES

Cream filled profiteroles, strawberries, torched meringue

### PASSION FRUIT CRÈME BRULEE (gf)

Sugar crusted

### LEMON TART (ve)

Plant pouring cream, raspberry glaze

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