



# 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 & ORANGE SALAD (ve) (gf)

Toasted sunflower seeds, balsamic beetroot glaze

### 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 £3.50

### SKIN ON FRIES £3.50

### GARLIC & MOZZARELLA FLATBREAD £6.00

### WHOLE BATTERED ONION RINGS £4.50

### MIXED SALAD WITH BALSAMIC GLAZE £4.50

### 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

### CHICKEN CEASAR SALAD

Ripped romaine lettuce, smoked bacon bits, Gran Padano, crisp croutons, Ceasar dressing

## 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