



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

HARRISA ROASTED

CAULIFLOWER (ve) (gf)

Toasted pumpkin seeds, beetroot glaze, sweet potato crisps

MUSHROOMS ON TOAST (v)

Chestnut mushrooms, white wine cream, garlic and chive sauce, toasted sourdough

DELI CHICKEN LIVER PATE

Sticky fig and apple chutney, oat cakes

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)

Colcannon potatoes, baby onion and rosemary sauce

GRILLED SALMON FILLET

Cajun spiced and spinach cream penne pasta

ANGUS BEEF STEAK BURGER

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

BUTTERNUT SQUASH, ASPARAGUS AND

SWEET PEA RISOTTO (ve) (gf)

Char grilled tender stem broccoli, rocket oil

TRADITIONAL LIVERPOOL SCOUSE

Crusty bread, red pickled cabbage
£2 supplement

DESSERTS

PUMPKIN SPICED SLICE

Served warm, Vanilla ice cream

CHOCOLATE AND RASPBERRY TART (gf) (ve)

Mixed berry coulis

RED VELVET CAKE (ve)

Plant base cream

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