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 butter

SUPERFOOD SQUASH SALAD (ve) (gf)
Quinoa, rocket, red cabbage, dried cranberry, sunflower seeds, beetroot glaze, black onion seeds, herb butternut squash

MUSHROOMS ON TOAST (v)
Chestnut mushrooms in cream, garlic, white wine and chives, toasted sourdough

CRISP COCONUT KING PRAWNS
Sweet and sour dip, 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)
Dijon, mushroom and paprika stroganoff, parsley rice

SMOKED CHEDDAR CRUMB HADDOCK FILLET
Crushed new potatoes, sweet pea and spring onion cream, crispy samphire

ANGUS BEEF BACON CHEESEBURGER
Seeded brioche bun, Monterey jack cheese, skin on fries, burger sauce

SWEET POTATO, AUBERGINE & PEPPER ROGAN JOSH (ve) (gf)
Turmeric rice, crispy kale

CLASSIC SHEPHERD'S PIE
Slow braised lamb and beef mince, rosemary mash, tenderstem broccoli

£2 supplement

DESSERTS

CRÈME BRULEE (gf)
Brown sugar crust, fresh raspberries

CHOCOLATE BROWNIE
Chocolate sauce, Vanilla ice cream

RHUBARB & GINGER TORTE (ve) (gf)
Plant base cream

CINNAMON DUSTED CHURROS
Chocolate sauce, white chocolate chips

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