



# PRE-THEATRE MENU

2 COURSES £22.00 | 3 COURSES £26.00

AVAILABLE 12pm - 7pm

## STARTERS

### HOMEMADE SOUP OF THE DAY

Warm bread roll and butter

### BOMBAY POTATO FRITTATA (gf) (vg)

Baby spinach, tomato, coriander, cheddar cheese, tandoori ketchup

### SMASHED PEA SALAD (ve)

Crispy pea and lemon bites, toasted sunflower seeds, balsamic shallot coulis

### CAJUN CAULIFLOWER

### WINGS (ve) (gf)

Guacamole, salsa, marinaded sweet peppers

## 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

## DESSERTS

### WARM CHOCOLATE BROWNIE

Vanilla pod ice cream

### PASSION FRUIT

### CRÈME BRULEE (gf)

Sugar crusted

## MAIN COURSES

### CHAR GRILLED CHICKEN BREAST (gf)

Bubble and squeak, onion, thyme and red wine gravy

### SWEET & SOUR PANKO

### KING PRAWNS

Sticky jasmine rice, prawn crackers

### ANGUS BEEF STEAK CHEESEBURGER

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

### VEGETABLE & HARISSA CHICKPEA TART (ve)

Herb roasted sweet potato, tagine style sauce, crispy kale

### BUTTERNUT SQUASH RISOTTO (ve) (gf)

Cherry tomato, Cavolo Nero, grilled tenderstem, black onion seeds



SEE THE ABOVE ICON FOR  
OUR VEGANUARY CHOICES

### SUGAR DUSTED LOOPED CHURROS (ve)

Maple syrup drizzle

### CHOCOLATE MOCHA CAKE (ve)

Rich chocolate sauce, plant cream