



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, marinated sweet peppers

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)

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

DESSERTS

WARM CHOCOLATE BROWNIE

Vanilla pod ice cream

PASSION FRUIT CRÈME BRULEE (gf)

Sugar crusted

SUGAR DUSTED LOOPED CHURROS (ve)

Maple syrup drizzle

CHOCOLATE MOCHA CAKE (ve)

Rich chocolate sauce, plant cream

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