



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

CRISPY COCONUT KING PRAWNS

Seaweed, chilli chutney

MUSHROOMS ON TOAST

Garlic, cream, chive and white wine
Paris Brown mushrooms, toasted
sourdough

BEETROOT FALAFEL AND ORANGE SALAD (ve) (gf)

Toasted sunflower seeds, balsamic
beetroot glaze

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

Shredded potato fritters, Dijon
mustard and mushroom sauce

BAKED HADDOCK FILLET (gf)

Mature cheddar mash, leek, bacon,
cream and white wine parsley
sauce

ANGUS BEEF CHEESEBURGER

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

PLANT MEATBALL TAGINE (ve)

Moroccan spiced cous cous, sweet
potato crisps

HOUSE BAKED LASAGNE

Bocconcini, sunblushed tomato
and rocket salad

£2 supplement

DESSERTS

MORELLO CHERRY PIE

Warm with Vanilla pod ice cream

PASSION FRUIT CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries

BELGIAN WAFFLE

Toffee sauce, vanilla ice cream

CHOCOLATE AND RASPBERRY TART (ve) (df)

Plant cream, berry coulis

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