



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**

DESSERTS

MORELLO CHERRY PIE

Warm with Vanilla pod ice cream

PASSION FRUIT CRÈME BRULEE (gf)

Sugar crusted, fresh raspberries

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

BELGIAN WAFFLE

Toffee sauce, vanilla ice cream

CHOCOLATE AND RASPBERRY TART (ve) (df)

Plant cream, berry coulis