



# 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

### SALT & PEPPER CHICKEN

Sesame seeds, chopped spring onions, sweet soy and ginger dressing

### SQUASH & SWEET PEA RISOTTO

(ve) (gf)

Rocket oil, root vegetable crisps

### GRILLED HALLOUMI SALAD (v)

Ripped leaves, hot honey, marinated red peppers, pomegranate, crispy croutons

## 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)

Colcannon mash, pink peppercorn sauce

### CAJUN SALMON FILLET (gf)

Cilantro and lemon infused rice, chorizo, pepper, smoked paprika, white wine cream sauce

### ANGUS BEEF BACON

### CHEESEBURGER

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

### ROASTED TOMATO &

### BABY SPINACH GNOCCHI (ve)

Italian style ragu, crispy cavolo nero

### HOUSE BAKED LASAGNE

Bocconcini, sunblushed tomato and rocket salad

**£2 supplement**

## DESSERTS

### BAKEWELL TART (ve)

Pouring plant cream, berry coulis

### PASSION FRUIT

### CRÈME BRULEE (gf)

Sugar crusted

### WARM CHOCOLATE BROWNIE

Chocolate sauce, vanilla pod ice cream

### SELECTION OF

### DAIRY ICE CREAM

Vanilla pod, chocolate chip, strawberry

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