



# 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

### ASPARAGUS & SMOKED

#### APPLEWOOD SALAD (ve) (gf)

Balsamic pearl onions, sunblushed tomato, beetroot glaze

#### MUSHROOMS ON TOAST (vg)

Paris brown mushrooms, garlic, white wine and cream sauce, toasted sourdough

### SALT & PEPPER CALAMARI

Spring onion, lemon mayonnaise

## 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 (gf)

Sweet potato bravas, garlic aioli

### RED THAI PANKO PRAWN CURRY

Sticky jasmine rice, crispy samphire

### ANGUS BEEF STEAK

#### CHEESEBURGER

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

### COURGETTE, SWEET PEPPER & TOFU RISOTTO (ve) (gf)

Black onion seeds, chopped chive

### ROASTED SPRING

#### LEG OF LAMB (gf)

Creamy mash, tender stem broccoli, rosemary and red wine jus

**£2 Supplement**

## DESSERTS

### WARM BUTTERMILK PANCAKES

Vanilla ice cream, chocolate sauce

### CARROT & PISTACHIO CAKE (ve)

Plant cream

### SELECTION OF DAIRY ICE CREAM

Vanilla pod, chocolate chip, strawberry

### VANILLA PANNACOTTA (gf)

Glazed raspberries

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