



Pre-Theatre Menu

2 COURSES £24.00 | 3 COURSES £27.00

AVAILABLE 12pm - 7pm

Starters

HOMEMADE SOUP OF THE DAY

Warm bread roll and butter

HOI SIN DUCK SPRING ROLLS

Sweet chilli dip, cucumber ribbons

WARM SOURDOUGH BREAD & HUMMUS (ve)

Mixed marinated olives, olive oil, balsamic vinegar

PLOUGHMAN'S FRITTATA (gf)

Carvery pulled ham and Castello Tickler mature cheddar, sweet pickle

Add A Side

SKIN ON FRIES £4.00

THICK CUT CHIPS £4.00

**GARLIC & MOZZARELLA
FLATBREAD** £6.00

**CHAR GRILLED
TENDERSTEM BROCCOLI** £4.50

**WHOLE BATTERED
ONION RINGS** £4.50

Main Courses

TERIYAKI CHICKEN BREAST (df)

Fragrant sticky Jasmine rice, pak choi, spring onion, sesame seeds

GRILLED SALMON FILLET (gf)

Sautéed herb new potatoes, char grilled tenderstem broccoli, butter bean, chive, white wine sauce

CAJUN CHICKEN SALAD

Mixed leaves, crispy chicken strips, sweetcorn, spring onion, Cajun cream dressing

BEEF STEAK BACON CHEESEBURGER

Seeded brioche, Emmental, gem lettuce, burger sauce, skin on fries

SWEET PEA & BABY SPINACH GNOCCHI (ve)

Plant base basil pesto cream, sweet potato curls, rocket oil

Desserts

ETON MESS CHEESECAKE

Broken meringue, fresh strawberries, berry coulis

CHOCOLATE & BLOOD ORANGE TART (ve (gf))

Plant cream, passion fruit glaze

STICKY TOFFEE PUDDING

Vanilla ice cream, toffee sauce

SELECTION OF ICE CREAM

Vanilla Pod, Cookies & Cream, Salted Caramel

A discretionary 10% service charge will be added to parties of 6+

Please ask your server for details on allergens and ingredients | (v) Vegetarian (ve) Vegan (gf) Gluten Free