WINTER PRE-THEATRE DINING

2 COURSES £16.95  3 COURSES £20.95

STARTER

Garlic Mushrooms
In a rich creamy sauce, served with toasted focaccia

Chef’s own Soup of the Day
Butternut Squash and Sweet Potato, served with a bread roll

Duck and Champagne Terrine
With chef’s red onion chutney served with toasted focaccia

MAIN COURSE

Fish and Chips
Served with chips and mushy peas

Roasted Breast of Chicken
Served with roast potatoes, stuffing and seasonal vegetables with a pan gravy

Nut Roast
Served with roast potatoes, seasonal vegetables and vegetarian gravy

DESSERT

Homemade Sticky Toffee Pudding
Served Butterscotch sauce and double cream

Chocolate Fudge Cake
Served with Chantilly cream and a berry coulis

Homemade Bread and Butter Pudding
Served with Chantilly cream

Please note that all dishes are offered subject to availability.
Our food is prepared in an environment that may contain nuts.
If you have any specific dietary requirements, please do let the team know.