

AUTUMN - WINTER PRE-THEATRE DINING

2 COURSES £18.95 | 3 COURSES £22.95

STARTER

Gluten free bread options available

Chef's own soup of the day (please ask server)

Served with bread roll & butter

Garlic mushrooms

In a rich creamy sauce, served with toasted focaccia

Chicken liver parfait

With chef's own red onion chutney, salad garnish and toasted focaccia

MAIN COURSE

Beer battered haddock

Served with chips & mushy peas

Roasted breast of chicken

Served with seasonal vegetables, sage & onion stuffing, thyme roast potatoes and gravy

Nut roast & mushroom gravy

Served with seasonal vegetables, sage & onion stuffing, thyme roast potatoes

DESSERT

Sticky toffee pudding

Served with butterscotch sauce & cream

New York cheesecake

Topped with fresh clementine's & berry coulis

Bread & butter pudding

Served with chantilly cream

Please note that all are dishes offered subject to availability.

Our food is prepared in an environment that may contain nuts.

If you have any specific dietary requirement, please do let the team know at the time of booking.
