

SPRING - SUMMER 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

Spanish tortilla

Served with salad garnish & aioli

Thai fishcakes

Sweet chilli & dressed leaves

MAIN COURSE

Beer battered haddock

Served with chips & mushy peas

Slow roast pork loin & apple cider gravy

Served with seasonal vegetables, rosemary & thyme parmentier potatoes

Leek, brie & mushroom puff pastry tart

Served with herby new potatoes and a light dressed salad

DESSERT

Zesty lemon cheesecake

Summer fruit coulis

Warm chocolate fudge cake

Served vanilla ice cream

Eton mess

Crushed meringue, summer fruits with a blend of cream & yogurt

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.
