

PRE-THEATRE DINING

2 COURSES **£18.95** | 3 COURSES **£22.95**

SAMPLE MENU - Please note that dishes are subject to change due to ingredient availability and seasonality.

STARTER

Seasonal soup served with bread roll & butter

Duck and Orange Pate, caramelised onion chutney & toasted ciabatta

Creamy garlic mushrooms on toasted ciabatta

MAIN COURSE

Chicken Chasseur served with thyme roast potatoes seasonal vegetables.

Beer battered fish & chips with mushy peas.

Puff pastry tart filled with sauteed leek & mushrooms topped with brie
served with new potatoes & dressed salad

DESSERT

Eton mess

Warm chocolate fudge cake & vanilla ice cream

New York cheesecake with berry coulis

Our food is prepared in an environment that may contain nuts. | Many of our dishes can be adapted to suit gluten free & vegan.
If you have any specific dietary requirements, please do let the team know at the time of booking.