

PRE-THEATRE DINING

2 COURSES £22.95 | 3 COURSES £27.95

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

STARTER

please ask your server Seasonal soup served
with a mini white tin loaf & butter

Duck and Orange Pate, caramelised onion chutney & melba toasts

Creamy garlic mushrooms with rustic dipping bread

MAIN COURSE

Mustard chicken in a white wine & tarragon sauce served
with potato dauphinoise, tender stem broccoli

Freshly battered haddock & chips with mushy peas.

Puff pastry tart filled with leeks mushrooms topped with brie
served with potato souffle of cream and Emmental cheese & dressed salad

DESSERT

Lemon meringue pie

Chocolate truffle cake

Sticky toffee cheesecake

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.