

PRE-THEATRE DINING MENU

2 Courses – £22.95 · 3 Courses – £27.95

gluten free alternative bread available

★ Starters ★

Homemade Seasonal Soup (gluten-free & vegan)

Served with a mini white tin loaf and butter.

Duck & Orange Pâté (gluten-free)

Served with onion chutney and rustic bread.

Apple, Brie & Walnut Salad (gluten-free & vegetarian)

With balsamic glaze.

Thai Cod & Prawn Fish Cake (gluten-free)

With lime mayonnaise and green salad.

★ Mains ★

Steamed Chicken Breast with Romesco Sauce (gluten-free)

Parmentier potatoes, tender stem broccoli, parmesan.

Hand-Battered Cod & Triple-Cooked Chips

With mushy peas.

Baked Butternut Squash with Curry-Spiced Quinoa (gluten-free & vegan)

Curry dressing, rice or chips, green salad.

Mushroom Stroganoff (gluten-free & vegetarian)

With rice and tender stem broccoli.

★ Desserts ★

Lemon Meringue Pie (gluten-free & vegetarian)

Gluten-free pastry, lemon curd, peaks of meringue.

Chocolate Truffle Cake (gluten-free & vegan)

Chocolate biscuit base, rich mousse, brownie cubes, chocolate crumb.

Caramel Apple Pie (vegetarian)

Custard and apples, crunchy crumble, caramel fudge.

Please Note: Our dishes may be subject to change due to availability and seasonality

Allergen & Dietary Information: All food is prepared in an environment that may contain nuts and all other known allergens. We cannot guarantee the absence of allergens. If you have any specific dietary requirements or concerns, please speak to our team at the time of ordering.