**STARTERS**

- Chef's Soup with a bread roll or gluten free bread **vGF** 4.95
- Crusty Bread with olive oil, balsamic glaze & roasted garlic bulb **v** 4.95
- Wild Mushroom Arancini with romesco sauce **vGF** 6.25
- Guinea Fowl & Ham Terrine with crostini and vermouth orange marmalade 6.50
- Smoked Salmon Pate dill, lemon and crispy bread 6.25

**MAIN PLATES**

- Grilled Loin of Pork marinated in soy sauce and served with sweet potato wedges, apple & jalapeño slaw with a honey mustard dressing **14.5**
- Roast Supreme of Chicken with fondant potatoes, sautéed greens and Madeira jus **GF** **14.25**
- Pan Fried Sea Trout Fillet with chorizo & chickpea cassoulet and a green olive dressing **GF** **14.50**
- Butternut Squash & Dolcelatte Tart with saffron & dill beurre blanc **v** **13.75**
- Sweet Potato & Laksa Curry with mange tout, pak choi, mushrooms, beansprouts and fragrant rice **vGF** **14.25**
- Gourmet Stack Burger with portobello mushroom, Stilton, crispy Parma ham, lettuce and gherkins in a brioche bun with fries **14.50**
- Battered Fish of the Day with triple cooked chips, a choice of garden peas or mushy peas & tartare sauce **GF** **14.5**
- Linguine Alla Norma with aubergines, tomatoes, chillies and basil **With ricotta salata 12.50 v**
  **With mussels and prawns 14.50**

**SHARING**

- Charcuterie Plate, prosciutto wrapped grissini, bresaola, picante chorizo, guinea fowl & ham terrine, cornichons, olives and toasted bread (serves two) **15**
  **(supplement of 2 on pre-theatre menu)**
- Whole Oven Baked Camembert served with red onion chutney, french pickles and toasted bread (serves two) **v** **11**

**SIDES**

- Triple Cooked Chips with rosemary & parmesan seasoning **vGF**
- Sweet Potato Fries **vGF**
- Skin On Fries **vGF**
- Sautéed Garlic Mushrooms **vGF**
- Seasonal Veg **vGF**
- Green Salad **vGF**
- Steamed Pak Choi with ginger, garlic & chillis **vGF**
  **All 3.50**

**DESSERTS**

- Sticky Toffee Pudding with toffee sauce and clotted ice cream **v** **6.25**
- Peanut Butter Cheesecake with peanut praline and lemon sorbet **v** **6.25**
- Eton Mess with mint syrup **vGF** **5.75**
- Classic vanilla Creme Brûlée **vGF** **5.75**
- Apple, Pear & Cinnamon Crumble with coconut ice cream **vv** **6**
- Affogato a scoop of vanilla ice cream with a shot of espresso **vGF** **4**
- **3 Scoops of Ice Cream or Sorbet ask server for flavours vGF** **4.95**
- Selection of English Cheeses served with biscuits **v** **6.25**

**LIQUEUR COFFEES**

- American served black with Makers Mark on the side
- Irish with Jamesons Whiskey
- French with Courvoisier cognac
- Italian with Disaronno
  **All 6.50**

**FIXED PRICE THEATRE MENU**

- 2 Courses £19.50 or 3 Courses £24.50
- Not in conjunction with any other offer, available all times every day

- Please note some chicken & fish dishes may contain small bones and other dishes may contain traces of nuts. v denotes vegetarian, vv denotes vegan and GF denotes gluten free.
- There is a discretionary service charge on tables of 8 or more of 10% added to your bill. This goes directly to the team.
- All our food is cooked fresh and at peak times there may be a small delay.

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**Allergies:** Some of our items contain allergens including peanuts & other nuts, sesame, cereals containing gluten, eggs, milk, mustard, celery, soya, molluscs, crustaceans, lupin and sulphur dioxide/sulphites. Please ask a member of staff for more details. If you have a certain allergy, please speak to your server who will be happy to talk you through the menu to meet your requirements.