**STARTERS**

- Chef’s Soup with bread vv £4.95
- Artisan Bread with olive oil, balsamic glaze & roasted garlic bulb vv £4.95
- Chicken Liver Pâté with onion jam & toasted bread £6.5
- Smoked Mackerel Pâté with chicory & a hazelnut dressing £6.25
- Braised Purple Artichokes with a lemongrass dressing, rocket & Parmesan shavings vv GF £6.25

**SIDES**

- Triple Cooked Chips with rosemary oil & parmesan vGF
- Sweet Potato Fries with saffron aioli vVGF
- Skin On Fries vv GF
- Garlic Roasted Potatoes vGF
- Green Salad vGF
- Pak Choi with ginger, garlic & chillis vVGF

All 3.5

**MAIN PLATES**

- Free Range Chicken Supreme garlic potatoes, glazed baby carrots, jus & gooseberry jam  GF £14.5
- Fillet of Sea Bass with potato & spring onions & sauce vierge  GF £14.5
- Sun Blushed Tomato & Goats Cheese Tart with gremolata sauce v GF £14
- Sweet Potato Thai Curry with mange tout, bok Choi, shiitake mushrooms, coconut crisp & fragrant rice vv GF £13.50
- Battered Fish of the Day with triple cooked chips, mushy peas & tartare sauce GF £14.5
- Gourmet Stack Burger with streaky bacon, onion marmalade & cheese in a brioche bun with fries £14.50

**SHARING**

- Charcuterie Plate, prosciutto wrapped grissini, bresaola, picante chorizo, chicken liver pâté, cornichon, olives, and baked bread (serves two) £15 (supplement of 2 on pre-theatre menu)
- Whole Oven Baked Camembert served with red onion chutney, french pickles and artisan bread (serves two) £11

**DESSERTS**

- Lemon Tart with raspberry sorbet vGF £6.5
- Blueberry Frangipane with vanilla crème fraîche & blueberry coulis v £5.75
- Rose water Meringue with macerated English strawberries and whipped cream vGF £5.25
- Apple & Rhubarb Crumble with coconut ice cream vvGF
- Affogato a scoop of vanilla ice cream served with a shot of espresso vGF £4
- 3 Scoops of Ice Cream or Sorbet ask your server for flavours vVGF £4.95
- Selection of English Cheeses served with biscuits v £7.25 (supplement of 1.50 on pre-theatre menu)

**FIXED PRICE THEATRE MENU**

2 Courses £19.50 or 3 Courses £24.50
Not in conjunction with any other offer
Choose any small plate, main plate & dessert
Available pre-show Monday-Saturday

**INTERVAL DESSERTS**

Join us during the interval for drinks or desserts. Ask your server for more information

**GIN GOBLETS**

Ask about our exciting range of gins goblets with delicious premium tonics, perfect for a day at the theatre

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.

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.