

Menu

SMALL PLATES

- Chefs Soup** with petit pain (vv) **£4.95**
- Artisan Bread** with olive oil, balsamic glaze & roasted garlic bulb **£4.95**
- Fava Bean Patties** with a tomatillo chutney and dukka spices (vv) **£5.75**
- Calamari** with a saffron aioli **£6.75**
- Chicken Liver Paté** with onion jam and toasted bread **£6.50**
- Smoked Mackerel Paté** with chicory and hazelnut dressing **£6.25**
- Braised Purple Artichokes** with lemongrass dressing, rocket and coconut shavings (vv) **£6.25**

SHARING

- Charcuterie Plate**, prosciutto wrapped grissini, bresaola, picante chorizo, chicken liver pate, cornichons, olives and toasted bread **£15**
- Whole Oven Baked Camembert** served with onion jam, cornichon and toasted bread **£11**

SIDES £3.5

- Triple cooked chips, rosemary & parmesan seasoning
- Sweet potatoes fries
- Skin on fries
- Garlic roasted potatoes
- Green salad
- Fennel and orange salad
- Steamed Pak Choi with ginger and garlic

Pre-theatre deal

Our pre-theatre dining menu offers excellent value and unrivalled convenience for theatre goers.

- 2 courses for 19.50**
3 courses for £24.50

MAIN PLATES

- Chicken & Chorizo Jambonette**, glazed baby carrots & gooseberry jam **£14.5**
- Fillet of Sea Bass** with potato and spring onions ragout & sauce vierge **£14.5**
- Sun Blush Tomato & Goat Cheese Tart** with gremolata sauce (v) **£14**
- Sweet Potato Thai curry**, mange tout, bok choy, shiitake mushrooms, coconut crisp & fragrant rice (vv/gf) **£13.5**
- Battered Catch of the Day** with triple cooked chips and tatar sauce (g/f) **£14.5**
- Gourmet Stack Burger** with bacon, onion jam, tomato and gerkins **£14.5**
- Blade of Beef** with wilted spinach, potato rosti & peppercorn sauce **£16** (not part of pre-theatre deal)
- Pumpkin & Sage Ravioli** with a spicy butter & cashew crust (vv) **£14.5** (not part of pre-theatre deal)
- Wild Salmon & Crayfish fishcake** with fennel and orange salad **£14.5** (not part of pre-theatre deal)

DESSERTS

- Lemon Tart** with lime zest and raspberry sorbet (gf) **£6.5**
- Blueberry Frangipane** with vanilla crème fraiche **£5.75**
- Mango & Passion Fruit Sundae** **£6.25**
- Chocolate & Coffee Mousse** with Chantilly cream and pecan praline **£5.75**
- Rosewater Meringue** with macerated English Strawberries and whipped cream (v) **£5.25**
- Apple & Rhubarb Crumble** with coconut ice cream (vv) **£6.25**
- Affogato** 3 scoops of Ice Cream or Sorbets **£4**
- Selection of English Cheeses** served with buttermilk, wheat, charcoal biscuits & quince jelly **£7.25** (not part of pre-theatre deal)

Marmalade

THE REP BIRMINGHAM
REPERTORY
THEATRE

Please note some chicken 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 10% service charge on tables of 8 or more 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.

Allergies: Some of our many items contain allergens including peanuts & other nuts, sesame, cereals containing eggs, milk, mustard, celery, soya, molluscs, crustacea, 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.