

Hello and welcome to

Marmalade @ THE REP

SMALL PLATES

Chef's Soup with bread **vv 4.50**

Artisan Bread with olive oil, balsamic glaze & a roasted garlic bulb **vv 4.95**

Jamon & Parsley Terrine, piccalilli relish and toasted bread **6.50**

Dressed Radicchio with poached pears, Shropshire blue & candied walnuts **v GF 6.50**

Potted Trout, pickled fennel & toasted sourdough **6.25**

Tempura Squid Erittos with tartar sauce **GF 6.75**

Pumpkin Croquettes with tonkatsu sauce **vv GF 5.75**

SHARING

Charcuterie Plate, prosciutto wrapped grissini, bresaola, picante chorizo, jamon terrine, cornichon, olives, and baked bread (serves two) **15.00**

Whole oven baked Camembert served with red onion chutney, french pickles and artisan bread (serves two) **v 10.50**

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

Allergies: Some of our items contain allergens including peanuts & other nuts, sesame, cereals containing gluten, 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.

MAIN PLATES

Saltimbocca of Cod with caponata vegetables & salsa verde **GF 14.50**

Pork Medallions served with braised cabbage and bacon, lyonnaise potatoes, cider & grain mustard sauce **14.25**

Free range Chicken Supreme with garlic potatoes, slow roasted tomatoes & madeira jus **GF 14.50**

Spinach & Ricotta Girasole served in a creamy Sicilian pesto & toasted pine nuts **v GF 14.50**

Confit de Canard with roasted shallots, sweet potato purée, lotus crisps and cherry red wine sauce **GF 14.95**

Butternut squash Risotto served with hazelnuts, and sage beurre noisette **vv GF 13.75**

Battered Catch of the Day served with triple cooked chips, mushy peas, & tartar sauce **GF 14.50**

Gourmet Stack Burger with streaky bacon, cheese, onion marmalade in a brioche bun, with fries **14.50**

SIDES

Triple Cooked Chips with Rosemary & Parmesan Seasoning **vGF**

Sweet Potato Fries & Saffron Mayonnaise **vGF**

Skin On Fries **vvGF**

Garlic Roasted Potatoes **vvGF**

Green Salad **vvGF**

Braised Cabbage Bacon **GF**

All **3.25**

GIN GOBLETS

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

DESSERTS

Whipped Passionfruit & Mango Cheesecake
stem ginger ice cream **vGF 6.50**

Steamed Orange & Golden Syrup Sponge with vanilla custard **v 5.75**

Warm Caramelised Fruit de Bosque Crepes
with spiced rum syrup & clotted ice cream **v 5.75**

Vegan Coconut Cream with fresh berries **vv 5.75**

Chocolate Sundae **v 6.25**

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 & chutney **v 7.25**

LIQUEUR COFFEES

Choose from the following:

American served black with Makers Mark on the side

Irish with Jamesons Whiskey

French with Cognac

Italian with Disaronno

Mexican with Patron XO coffee tequila

All **6.50**

INTERVAL DESSERTS

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

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 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.