

AUTUMN PRE-THEATRE DINING

2 COURSES **£16.95** 3 COURSES **£20.95**

STARTER

Brussel pate

Red onion chutney, dressed leaves & toasted focaccia

Chef's own Autumn Soup

Carrot & sweet potato, served with a bread roll

Spinach & brie stuffed portobello mushroom

Cherry tomatoes & peashoots



MAIN COURSE

Fish and Chips

Served with chips and mushy peas

Sage & onion stuffed chicken supreme

Seasonal vegetables, thyme roast potatoes & gravy

Nut roast

Herby new potatoes, honey roasted root vegetable & feta



DESSERT

Gingerbread cheesecake

Clotted cream

Apple crumble

Vanilla anglaise

Bread & butter pudding

Vanilla infused Chantilly cream

Please note that all dishes are offered subject to availability.

Our food is prepared in an environment that may contain nuts.

If you have any specific dietary requirements, please do let the team know.