

WINTER PRE-THEATRE DINING

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

STARTER

Garlic Mushrooms

In a rich creamy sauce, served with toasted focaccia

Chef's own Soup of the Day

Butternut Squash and Sweet Potato, served with a bread roll

Duck and Champagne Terrine

With chef's red onion chutney served with toasted focaccia



MAIN COURSE

Fish and Chips

Served with chips and mushy peas

Roasted Breast of Chicken

Served with roast potatoes, stuffing and seasonal vegetables with a pan gravy

Nut Roast

Served with roast potatoes, seasonal vegetables and vegetarian gravy



DESSERT

Homemade Sticky Toffee Pudding

Served Butterscotch sauce and double cream

Chocolate Fudge Cake

Served with Chantilly cream and a berry coulis

Homemade Bread and Butter Pudding

Served with 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.