PRE-THEATRE DINING

2 COURSES **£22.95** | 3 COURSES **£27.95**

SAMPLE MENU - Please note that dishes are subject to change due to ingredient availability and seasonality.

STARTER

Seasonal Soup served with Bread Roll & Butter

Duck and Orange Pate, Caramelised Onion Chutney & Toasted Ciabatta

Creamy Garlic Mushrooms on Toasted Ciabatta

MAIN COURSE

Chicken Chasseur served with Thyme Roast Potatoes and Seasonal Vegetables

Beer Battered Fish & Chips with Mushy Peas

Puff Pastry Tart filled with Sauteed Leek & Mushrooms topped with Brie served with New Potatoes & Dressed Salad

DESSERT

Eton Mess

Warm Chocolate Fudge Cake & Vanilla Ice Cream

New York Cheesecake with Berry Coulis

Our food is prepared in an environment that may contain nuts. | Many of our dishes can be adapted to suit gluten free & vegan. If you have any specific dietary requirements, please do let the team know at the time of booking.







