

Restaurant Menu

Pre theatre Menu

Served: 5:30pm – 9.00 pm Monday to Thursday

5:00pm – 9.00pm Friday and Saturday

2 Courses: £15.50

3 Courses: £19.50

STARTER

Home made soup of the day (V)

Devon Rose Pigeon & venison terrine, pickled plums, elderflower jelly, Melba toast

Ballotine of Braintree rabbit leg served with truffle flavoured potato puree and red wine sauce

Norwegian Prawns, avocado, baby gem lettuce, Somerset brandy shellfish dressing

Cornish blue cheese, red chicory, baby spinach, celery and walnuts salad, honey grain mustard dressing (V)

MAIN COURSE

Mildly spiced steamed sea bream, lemon grass & coconut sauce, okra fritters

Roast free range turkey roulade & trimmings, roast potatoes, glazed carrots, Brussels sprouts, homemade cranberry sauce

Pan fried Wicks Manor pork belly & tenderloin, fondant potato, braised onions & Cox apple salad

Roasted pumpkin & Amaretti risotto topped with sage butter, parmesan cheese (V)

SIDE DISHES: £4.00

Hand cut chips
Seasonal vegetable of the day (H)

Rocket, parmesan & sun blush tomato salad
Sautéed sprouts with smoked bacon & chestnuts
Honey roasted parsnips (H)

DESSERTS

Brae burn apple & cranberry crumble served with homemade cinnamon ice cream

Homemade Vanilla sponge roulade with raisin mince meat, homemade vanilla ice cream

Baked Panettone bread & butter pudding served with drambuie custard

Daily selection of Paxton & Whitfield cheese, quince jelly and savoury crackers

(N) contains nuts

(H) Healthy choices

(V) suitable for vegetarians

We source all our fish from trusted sustainable suppliers

FREE WIFI – ASK YOUR WAITER/RESS FOR LOGIN DETAILS

We cannot guarantee that food items do not contain nuts or nut derivatives

A discretionary 12.5% Service Charge will be added to your bill.