



Pre-Theatre Menu – 2 courses £19.00 | 3 courses £24.00

STARTERS

Homemade Soup of the Day (VG)
Please ask your server for the daily choice available

Beetroot Cured Smoked Salmon (V)
Autumn vegetables, hummus, herb oil, rye bread

Duck Terrine
Toasted brioche, spiced pear chutney, cranberry purée, pickled onion

Beetroot & Goat's Cheese Cannelloni (V)
Horseradish cream cheese, balsamic, basil

MAINS

Pan Roasted Hake
Dashi stock, green vegetables, chilli aioli

Pan Fried Chicken
Truffle mashed potato, spinach, trumpet mushroom, truffle jus

Slow Cooked *Pork Belly*
Sweet potato, braised cabbage, mustard, red wine apple puree

Spiced Smoked Aubergine (VG)
Couscous, chick peas, tomato and pepper sauce, pomegranate

DESSERTS

Chocolate Mousse
Chocolate sponge, raspberry sorbet

Selection of cheeses **£3.00 Supplement**
Quince jelly and savoury crackers

Coconut Panna Cotta (VG)
Pineapple Carpaccio, popping candy

Selection of Ice cream & Sorbets
Ask your server for daily selections, vegan options available

SIDES £4.50

Truffle and balsamic dressed mixed leaf salad with pomegranate (v)

Sauté spinach with garlic butter

Hand-cut chips

Steamed vegetables

Truffle mashed potatoes

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance, please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. *All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill