



PRE-THEATRE MENU

from 5.00 pm to 7.00 pm

Two Course £40 - Three Course £45

Starters

Marinated Roasted Beetroots

Piquillo Pepper Dressing, Goat Cheese

[M], [Mu], [SD] V

Heritage Tomato Salad

Cured Cobble Lane Ham

[Mu], [SD]

Corn-Fed Chicken

Garden Pea Vol-au-Vent, Herb Cream, Summer Truffles

[E], [G], [M]

Mains

Breast of Norfolk Chicken

Glazed Kohlrabi, Gem Lettuce, Supreme Sauce

[G], [M], [Mu], [SD]

Roasted Wild Seabass

Baby Artichokes & Courgettes Bouillabaisse Sauce

[F], [M], [SD]

Courgette Flower Fritter

Smoked Aubergine Puree, Tomato, Basil Vinaigrette, Couscous Salad

[G], [M], [SD] VE

Sides

£7 each

Mixed Leaf Salad [Mu] [SD] VE • Buttered Tenderstem Broccoli [M] V

Buttered New Potatoes [M] V • French Fries VE

Additional Bread Roll [G], [M] V £1

Desserts

Soft Meringue

Clotted Cream Chantilly, British Strawberries

[E], [M]

Dark Chocolate Fondant

Amarena Cherries, Vanilla Ice Cream

[E], [G], [M], [S]

Selection of British Cheese from Neal's Yard Dairy supplement £7

Served with Homemade Almond Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers

[E], [G], [M], [N], [SD] V

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. V vegetarian. VE vegan. ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.