

2 courses £30.00 3 courses £35.00 Available at lunch Monday to Friday Pre theatre until 18.30 Wednesday to Saturday; Post theatre 21.00 to 22.00

Ham hock terrine, piccalilli, grilled sourdough 1092 Kcal

Peaches, heritage beetroot, chicory (vg), vegan feta, pine kernel crumble 670 kcal

Severn and Wye smoked salmon, caperberries, sour cream, watercress, rye bread 343 kcal.

Classic Caesar salad, grilled chicken, gem hearts, anchovy, parmesan, croutons 1278 Kcal

Lemon and thyme glazed ½ chicken, Chasseur sauce 1849 Kcal.

Ricotta and spinach ravioli (v), butter emulsion, sage 1038 kcal.

Chalk stream trout, crushed potatoes, tomatoes, spinach 530 Kcal

Roasted summer vegetables (vg), carrot purée, carrots, beetroots, Romanesco, pink fir 427 Kcal

Date and molasses sticky toffee pudding, vanilla cream ice cream 514 kcal

Strawberry and basil Eton mess (vg), raspberry sorbet 226 kcal

Passion fruit posset, shortbread, raspberries, pistachio 898 Kcal

Ice cream and sorbets

chocolate, vanilla, rum and raisin 84/81/54 kcal raspberry, mango, lemon 43/26/30 kcal

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (vg) - suitable for vegan requirements / (v) - suitable for vegetarian requirements. Adults need around 2000 kcal per day. 13% discretionary service charge will be added to your bill. Prices include VAT.