

8:00 - 23:00



Pre Theatre Monday - Saturday

17:00 - 18:30

Sunday Roast

12:00 - 17:00

PRE THEATRE MENU

WITH A CARAFE OF WINE PER PERSON WITHOUT WINE £28pp

£39pp

STARTERS

Monday - Sunday

Scottish Smoked Salmon

capers | shallots | dill

Chicken & Hazelut Terrine

chutney | pickles

Dressed Winter Squash (v)

vegan feta | pine nuts honey mustard dressing | watercress

MAINS

Free Range **English Chicken** mushroom & tarragon cream sauce

Roasted Cod Fillet warm tartare sauce

Wild Mushroom On Toast (v) salt baked celeriac | truffle

DESSERT

Pavlova

elderberry compote | caramel

Chocolate Mousse

caramelized hazelnut | clotted cream

English Cheese Selection

crackers | frozen grapes | chutney

CARAFFE OF WINE (500ML included in set menu)

RED

Le Tuffeau Merlot IGP d'Oc

France

WHITE

Sensas IGP d'Oc Vermentino

Languedoc | France

ROSÈ

La Chita Rose Bobal

Castilla y leon | Spain

COCKTAILS

Mango Honey Margarita

£12.50

tequila, mango, honey, citrus and coconut husk charcoal salt rimmed

Bottle Aged Negroni

£11.75

combination of three vermouth with cynar, gin, campari and finished with mezcal mist

£II

Late Nite Sipping

citrus infused sipsmith, vodka, elderflower liqeur, cranberry, yuzu and grapefruit bitters

> Prices are inclusive of VAT at standard rate. A discretionary service of 12.5% will be added to your bill If you have any food allergy or intolerance, please let us know when placing your order.

PRE THEATRE MENU

