

PRE - CONCERT MENU

SERVED MONDAY - FRIDAY 5 PM-7 PM

STARTER

Secretts farm mixed leaf salad,
roasted peppers and citrus dressing with vegan feta

Salt brisket terrine, piccalilli and toasted sourdough

MAIN COURSE

Braised featherblade steak, wild garlic mash

Pumpkin ravioli, pico de gallo, shaved parmesan

DESSERT

Eton mess

Tart of the day, soft whipped cream

2 courses 26 | 3 courses 28

Many of our dishes will contain allergens. If you have any dietary requirements please inform a member of staff who will be happy to help.