

Pre-theatre Menu

Served from 5pm-6:30pm

2 COURSE £24.50 | 3 COURSE £31.50

both served with a glass of house wine

CHICKEN LIVER PÂTE

fig chutney, toast & dressed leaves

TOMATO & RED PEPPER HUMMUS

spiced chickpeas, crudités, toasted flatbread (pb)

CRISPY SALT & PEPPER SQUID

chilli mayonnaise (gif)

GRILLED SEA BREAM FILLET

new potatoes & sea vegetables, salsa verde, mussels, clams & squid (gif)

PUMPKIN TORTELLINI

olive, tomato & caper sauce with pea shoots (pb)

SHAWARMA SPICED CHICKEN

Pearl couscous with preserved lemon, pomegranate seeds, spring onions & yoghurt drizzle

RASPBERRY & FRANGIPANE TART

raspberry coulis & vanilla ice cream (pb) (gif)

CHOCOLATE BROWNIE

vanilla ice cream & raspberry coulis (v) (gif)

ICE CREAM

2 scoops of ice cream, ask for today's selection

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.