■ PRE-THEATRE MENU ■

2 Courses £16.50 3 Courses £18.50

English Apple Cider & Onion Soup,

with a toasted croute VG

Free Range Chicken Liver Pâté,

pink peppercorn butter, quince & pearl onion preserve with toasted sourdough

Halloumi Orecchiette Pasta,

grilled halloumi, sun blushed tomatoes, olives, lemon & kale pesto with almonds V

Pan Roasted Corn Fed Chicken,

Savoy cabbage & pancetta, butternut squash, mushroom & tarragon sauce GF

Roast Fillet of Salmon,

braised fennel, tomato & peppers with confit herbed potatoes GF

Baked Field Mushroom,

mixed pepper & bean cassoulet, toasted pine nuts & golden raisin dressing with straw potatoes VG GF

Sides: Green salad VG GF, Tomato & shallot salad VG GF, Buttered broccoli & almonds V GF Minted new potatoes V GF (£4.15 supplement) Matchstick chips VG (£4.50 supplement)

Passion Fruit & Vanilla Crème Brûlée,

shortbread biscuit V

White Wine & Cinnamon Poached Pear,

chocolate sauce, hazelnuts & salt caramel crisp VG GF

Dark & White Chocolate Brownie,

chocolate sauce & Dorset clotted cream V GF

Please note that a discretionary 12.5% service charge will be automatically applied to your total bill.

Some dishes may be subject to seasonal change.

For food allergy & intolerance information, please ask a member of staff before ordering.

