

Valentine's Pre-theatre Dinner Menu

Three Courses £50

STARTERS

Prawn & Salmon Ravioli

Cauliflower Purée, Buttered Lettuce, Shellfish Sauce

[F], [E], [M], [G], [Ce], [C], [SD]

Sweetcorn Soup

Marinated Celery, Winter Truffle

[Ce], [SD] **VE**

Vol-Au-Vent

Smoked Pork Sausage, Leeks, Turnips, Hollandaise Sauce

[G], [M], [SD], [E]

MAINS

Roast Cornish Cod

Oyster Fritter, Buttered Leeks, Champagne Sauce, Dill Gnocchi

[F], [Mo], [M], [SD], [G], [Ce]

Fillet of Beef

Seared Foie Gras, Glazed Chantenay Carrots, Kale, Red Wine Sauce

[M], [SD]

Wild Mushroom Pie

Lentil Velouté, Marinated Kohlrabi

[Ce], [G], [S], [SD] **VE**

to share for two, supplement £15

Herb Crusted Rack of Lamb

Ratatouille, Braised Potatoes, Rosemary Sauce

[M], [SD], [Mu]

SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD] | Cauliflower Cheese [E], [G], [M], [Mu]

Mashed Potato [M] | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Rhubarb Crumble Tart

Caramelised Pink Lady Apple, Cinnamon Cream

[E], [G], [M] **V**

to share for two, supplement £15

Passion Fruit And Banana Delice

Chocolate Mousse, Almond Sponge, Honey Combe

[E], [G], [M], [N] **V**

Roasted White Chocolate Mousse with Mandarin Sauce

[E], [G], [M], [N] **V**

Selection of British Cheese

Served with Homemade Fruit Chutney and Oat Cakes

[E], [G], [M], [SD] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.