

## Pre-theatre Dinner Menu

Two Courses £35 - Three Courses £40

### STARTERS

#### Cornish Lobster Bisque

Poached Prawns

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

#### Golden Beetroot & Goat Cheese Salad

Pickled Mushroom Dressing

[SD], [G], [M], [Mu] V

#### Slow Braised Lamb Croquette

Hollandaise, Marinated Cucumber

[SD], [E], [M], [Mu]

### MAINS

#### Roasted Venison Striploin

Spiced Carrot Purée, Braised Celeriac, Kale, Red Wine Sauce, Blackcurrants

[M], [SD]

#### Wild Seabass

Sweet Pepper Sauce, Grilled Courgettes, Cuttlefish

[SD], [F], [Mo]

#### Chargrilled Hispi Cabbage

Chickpea Panisse, Sweetcorn Velouté, Smoked Aubergine

[SD] VE

To share for two, supplement £15 per person

#### Aberdeen Angus Côte de Boeuf

Green Peppercorn Sauce, French Fries

[M], [SD]

### SIDES £5 each

Mixed Leaf Salad [Mu], [SD] | Buttered Tenderstem Broccoli [M]

Buttered New Potatoes [M] | French Fries

Additional Bread Roll £1 [G]

### DESSERTS

#### Bitter Chocolate Pot with Prunes

[M], [G] V

#### Roasted White Chocolate Mousse

with Mixed Berries Compote

[S], [M], [F] V

#### Warm Pink Lady Apple Pudding

with Vanilla Clotted Cream

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

#### Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Oat Crackers

[E], [G], [M], [SD], [N] 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.