

## Pre-theatre Dinner Menu

Two Courses £35 - Three Courses £40

### STARTERS

Burford Brown Egg Fritter  
English Garden Peas, Hollandaise Sauce

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

Seared Cornish Red Mullet  
Avocado, Tomato & Basil Dressing

[F], [SD], [Mu]

Wye Valley Asparagus  
Chive Butter Sauce, Cured Ham Salad

[M], [SD], [Mu], [Ce]

### MAINS

Roast Scottish Cod  
Grilled Tenderstem Broccoli, Bouillabaisse Sauce

[F], [G], [M], [SD]

Wild Mushroom Pie  
Butternut Squash Velouté, Glazed Celery

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

Rump of Lamb  
Courgettes, Piquillo Peppers & Goat Cheese

[SD], [M], [G]

To share for two, supplement £15 per person  
Aberdeen Angus Côte de Boeuf  
Green Peppercorn Sauce, Thick Chips

[M], [SD]

### SIDES £5 each

Winter Bitter Leaf Salad [Mu], [SD]  
Buttered New Potatoes [M] | French Fries  
Additional Bread Roll £1 [G]

### DESSERTS

Rhubarb Tart  
Poached Rhubarb, Coconut Biscuit, Non-dairy Vanilla Cream

[G] **VE**

Bitter Chocolate Delice  
Chocolate Mousse, Beetroot Sponge, Banana, Peanut Butter

[G], [N] **V**

Roasted White Chocolate Parfait  
Mandarin Sauce, Raspberry Gin

[E], [M], [G], [N], [F] **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.