

Set Menu

TWO COURSES *for 15.50*
ADD A THIRD COURSE *for 3.50*

Pre-theatre Monday to Saturday 5.00pm until 7.00pm



Leek & potato soup with crème fraîche & chives (gf) (ve) & (df) *(without crème fraîche)*

Smoked beetroot with lemon & garlic infused goat's curd, baby gem salad (v) (gf)

Potted mackerel with horseradish & crème fraîche, toasted garlic croutons

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*Pan-fried corn fed chicken leg with sautéed winter vegetables & potatoes,
confit garlic & roast tomato sauce* (gf) (df)

*Pan-fried haddock fillet, free range poached egg, savoy cabbage,
white wine potatoes, grain mustard sauce* (gf)

Steak Frites: minute steak, garlic & herb butter, fries, green salad
(2.00 dish supplement applies)

*Chickpea burger, baba ganoush, gherkins, iceberg lettuce,
sriracha mayonnaise, toasted sourdough bun, French fries* (ve) (df)

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Sicilian almond & orange cake, orange sauce (v) (gf) (df)

*Poached pear "Belle Hélène", vanilla ice cream,
chocolate sauce, toasted glazed almonds* (ve) (gf) (df)

Pineapple pavlova, piña colada sauce, chantilly cream, vanilla ice cream (v) (gf)

Some of our dishes may contain olive stones, date stones or fish bones. **ALLERGENS:** Please let us know of any allergies before you order. Allergen information by dish is on our allergen menu - available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.