

# PRE-THEATRE DINING

The freshest seasonal ingredients, beautifully prepared & cooked by our chefs, are at the heart of our new pre-theatre menu...

## NIBBLES & APERITIFS

Olive <sup>ve</sup> <i>Rustica Olives</i>	2.50	Anchovy appetiser	4.50	Prosecco 125ml glass	6.25
Baguette <sup>ve</sup> (no butter) / with dips <sup>v</sup>	2.50 / 4.50	Tanqueray Gin	6.95	Lanson Pere et Fils Champagne 125ml glass	9.95
		Fever-Tree Naturally Light Indian Tonic			
		Aperol Spritz	7.95		

## PRE-THEATRE MENU

Two courses for 16.95    Three courses for 20.95  
Available Monday - Saturday 4.00pm to 6.30pm

### STARTERS

Cucumber gazpacho, *lemon crème fraîche, cucumber & dill julienne* <sup>v</sup> <sup>ve</sup>  
(without crème fraîche)

Chicken Caesar salad  
*grilled chicken, baby gem lettuce, toasted croutons, Grana Padano cheese, Caesar dressing* <sup>gf</sup> (without croutons)

Potted mackerel, *horseradish crème fraîche, toasted garlic croutons*

### MAINS

Herb-crusted cod fillet, *sautéed leeks, mousseline potatoes, saffron sauce*

Chicken paillard with *basil pesto, courgetti, sautéed potatoes, tarragon butter* <sup>gf</sup>

Steak Frites, *garlic & herb butter, fries, green salad* (2.00 dish supplement applies) <sup>gf</sup> (without fries)

Penne pasta, *roast tomato & spring vegetable sauce* <sup>ve</sup> <sup>gf</sup> <sup>df</sup>

### DESSERTS

Steamed lemon sponge pudding, *confit lemon, lemongrass syrup* <sup>ve</sup> <sup>df</sup>

Chocolate & orange mousse, *chocolate & orange crumble* <sup>v</sup>

Cherry & apple compote, *toasted almonds* <sup>ve</sup> <sup>gf</sup> <sup>df</sup>

### SIDES

French fries <sup>ve</sup>	4.25	Buttered green beans <sup>v</sup>	4.25	House coleslaw <sup>v</sup>	4.25
Minted new potatoes <sup>v</sup>	4.25	Mixed leaf salad	4.25	Prawn potatoes	4.50
Skinny sweet potato fries <sup>ve</sup>	4.25	<i>choice of dressing: classic French or house balsamic with fig leaf oil</i> <sup>ve</sup>		<i>with spring onion, spinach &amp; chives</i>	

## OUR RECOMMENDED WINES

### WHITE

CHARDONNAY <sup>ve</sup> 6.20 / 12.60 / 24.00

PICPOUL DE PINET <sup>ve</sup> 7.20 / 14.70 / 28.00

SAUVIGNON BLANC 8.25 / 16.80 / 31.95

### ROSE

PROVENCE <sup>ve</sup> 8.90 / 18.15 / 34.50

### RED

MERLOT <sup>ve</sup> 6.30 / 12.90 / 24.50

COTES DU RHONE 7.70 / 15.75 / 29.95

MALBEC <sup>v</sup> 8.90 / 18.15 / 34.50

### BOISSONS CHAUDES

TRIO OF CHOCOLATE TRUFFLES 5.50  
*including any coffee or tea*

### COFFEE

AMERICANO, ESPRESSO 2.95

CAPPUCCINO, LATTE 3.40

TAYLORS OF HARROGATE TEAS 2.95  
*Yorkshire Gold / Decaf / Earl Grey / Sencha Green peppermint / sweet rhubarb*

DELUXE HOT CHOCOLATE 3.95  
*topped with whipped cream, mini marshmallows & flaked chocolate*

### LIQUEUR COFFEES

Ask your server for our full selection 7.70

Liqueur coffees with a trio of chocolate truffles 9.80

### AFTER DINNER COCKTAILS

WOODFORD RESERVE 'OLD FASHIONED' 10.25  
*The world's number one classic cocktail. Ours has a large measure of Woodford Reserve bourbon, stirred with bitters & sugar & served with a fresh orange zest*

ESPRESSO MARTINI 9.50  
*The modern classic made with an espresso coffee, Ketel One vodka & Tia Maria*

### WHISKIES & COGNAC

COPPER DOG 4.25

ROE & CO 5.75

GLENFIDDICH 15 YEAR OLD 6.75

MARTELL XO 13.50