

# 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  <i>Rustica Olives</i>	2.25	Anchovy appetiser	4.25	Prosecco 125ml glass	6.25
Baguette  (no butter) with dips 	2.25	Tanqueray Gin <i>Fever-Tree Naturally Light</i>	6.20	Lanson Pere et Fils Champagne	9.95
	4.50	<i>Indian Tonic</i>		125ml glass	
		Aperol Spritz	7.95		

## PRE-THEATRE MENU

Two courses for 16.95    Three courses for 20.95  
Available Monday to Friday 3.00pm to 6.00pm

### STARTERS

Cucumber gazpacho, *lemon crème fraîche, cucumber & dill julienne*   (without *crème fraîche*)

Chicken Caesar salad  
*grilled chicken, baby gem lettuce, toasted croutons, Grana Padano cheese, Caesar dressing*   
(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* 

Steak Frites, *garlic & herb butter, fries, green salad (2.00 dish supplement applies)*   
(without fries)

Penne pasta, *roast tomato & spring vegetable sauce*  
  

### DESSERTS

Steamed lemon sponge pudding,  
*confit lemon, lemongrass syrup*  
 

Chocolate & orange mousse,  
*chocolate & orange crumble* 

Cherry & apple compote,  
*toasted almonds*   

## OUR RECOMMENDED WINES

### WHITE

175ml / 250ml / bottle

CHARDONNAY 

5.59 / 8.45 / 23.00

PICPOUL DE PINET 

6.95 / 9.90 / 27.00

SAUVIGNON BLANC

7.95 / 11.35 / 30.95

### ROSE

PROVENCE 

8.60 / 12.30 / 33.50

### RED

175ml / 250ml / bottle

MERLOT 

6.05 / 8.65 / 23.50

COTES DU RHONE

7.45 / 10.65 / 28.95

MALBEC 

8.60 / 12.30 / 33.50