

THEATRE MENU

£24 FOR TWO COURSES or £28 FOR THREE COURSES

Available from 5.30pm - 7pm & 9.30pm - 11pm

STARTERS

Soup of the Day

Hock of Gloucestershire Old Spot, Salad Cream, Butterhead Lettuce (G)

Malted Cockles and Mussels, Ale Crisp, Seaweed Emulsion (G)(N)

Heirloom Tomato Tart, Rosary Goat's Cheese, Poppy Seed, Black Olive Ketchup (V)(G)

MAINS

Roast Norfolk Chicken, Grilled Sweetcorn, Smoked Creamed Potato, Beer Gravy (G)(N)

Cornish Sea Bream, Almond Barley, Red Pepper and Rapeseed Vierge (G)(N)

Josper Grilled Butternut Squash, Salad of Mustard Leaf and Chicory (V)(N)

DESSERTS

Pimms Jelly, Fresh Berries and Cress, Mint Emulsion, Cucumber-Lemon Sorbet(N)

Selection of Homemade Ice Cream and Sorbet with Tuile Biscuit (V)(G)

Deconstructed Eton Mess, Strawberry Meringue, Vanilla Chantilly,
English Strawberries, Yoghurt Sorbet(V)

Selection of British and International Cheeses

Served with Chutney, Fruit Compotes and Crackers (V)(N)(G) - £4 supplement

OPTIONAL SIDES - £5 each

Sautéed Spinach (V)

Runner Beans with Shallots(V)

Rocket Salad with Parmesan

Mashed Potatoes (V)

Tomato Salad with Basil Olive Oil (V)

New Potatoes with Mint Butter (V)

Triple Cooked Chips (V)

SOMMELIER'S WINE CHOICE

Gribble Bridge, Biddenden, Kent, England, 2015

Ortega

£9 (125ml) / £12.50 (175ml)

Andeluna 1300, Andeluna Cellars, Mendoza,

Argentina, 2015

Cabernet Sauvignon

£10.50 (125ml) / £14.50 (175 ml)

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.