

# THEATRE MENU

£24 FOR TWO COURSES or £28 FOR THREE COURSES

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

## STARTERS

Cumberland Quail Scotch Egg, Celeriac Roulade, Truffle Dressing (N)(G)

Smoked Salmon, Crushed Avocado and Lemon

Soup of the Day

Endive, Walnut and Poached Pear Salad with Colston Casket Stilton Dressing (V)(N)

## MAINS

Braised Ox Cheek, Lime Infused Pomme Purée, Mushroom Ketchup, Brussels Sprout Leaf

Confied Duck Leg Bok Choy, Oriental Sauce (N) - £5 Supplement

Salmon and Crab Fishcake, Bois Boudran Sauce, Crispy Poached Egg (N)(G)

Stuffed Bell Peppers, Roast Aubergine Chutney, Cream Cheese, Red Pepper Vinaigrette

## DESSERTS

Chocolate Mousse, Peanut Butter Ganache, Baileys Foam and Sauce (N)(G)

Custard Tart, Plum Compote, Cinnamon Gel and Caramel Sauce (V)(N)(G)

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

Selection of British and International Cheeses  
served with Chutney, Fruit Compotes and Crackers (V)(N)(G) - £4 supplement

## SIDES - £5 each

Green Beans (V)

Macaroni Cheese (N)(G)(V)

Buttered Hispi Cabbage (V)

Rocket Salad with Parmesan (V)

Mashed Potatoes (V)

Triple Cooked Chips (V)

Buttered Spinach (V)

## SOMMELIER'S WINE CHOICE

Foncalieu, La Bastille, Languedoc, France, 2015

*Ugni Blanc & Colombard*

£5.50 (125ml) / £7.50 (175ml)

Foncalieu, La Bastille, Languedoc, France, 2014

*Carignan & Merlot*

£5.50 (125ml) / £7.50 (175ml)

(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.