

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

Malted Cockles and Mussels, Ale Crisp, Seaweed Emulsion

Heirloom Tomato Tart, Rosary Goat's Cheese, Poppy Seed, Black Olive Ketchup

MAINS

Roast Norfolk Chicken, Grilled Sweetcorn, Smoked Creamed Potato, Beer Gravy

Cornish Sea Bream, Almond Barley, Red Pepper and Rapeseed Vierge

Josper Grilled Butternut Squash, Salad of Mustard Leaf and Chicory

DESSERTS

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

Selection of Homemade Ice Cream and Sorbet with Tuile Biscuit

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

Selection of Artisanal Cheeses

Served with Fruit Chutney, Celery and Crackers - £4 supplement

OPTIONAL SIDES - £5 each

Creamed Spinach

Cauliflower Cheese

French Beans, Shallot Butter

New Potatoes, Mint Butter

Thin Fries, Cornish Yarg and

Black Pepper

Chopped Kale and Walnut Salad

SOMMELIER'S WINE CHOICE

Gribble Bridge, Biddenden, Kent, England, 2015

Ortega

£9 (125ml) / £12.50 (175ml)

Andeluna 1300, Andeluna Cellars, Mendoza,

Argentina, 2015

Malbec

£10.50 (125ml) / £14.50 (175 ml)

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.