



## PRE & POST THEATRE

*Served from 5pm – 6.30pm and 9pm – 11pm*

*2 courses £29 | 3 courses £34*

### STARTERS

Winter Vegetable Broth (vg/gf)

Ham Hock Ballotine / Yorkshire rhubarb, winter leaves (gf)

Scottish Salmon Gravlax / caviar, capers, citrus dressing (gf)

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### MAINS

Guinea Fowl Coq Au Vin / pomme puree, baby onion

Poached Fillet of Cornish Cod / crayfish, herb potatoes, mussel cream (gf)

Vegetable Curry / rice, Papadam, mango chutney (vg/gf)

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### DESSERTS

Classic Crème Brulee (v/gf)

Almond Sponge / poached pear, ginger anglaise (v)

Winter Fruit Crumble / vanilla ice cream (vg/gf)

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### SIDES

Triple cooked chips, rosemary salt (v/gf) 4.5

Gemheart salad, soft herbs, mustard vinaigrette (vg/gf) 4.5

Buttered new potatoes (v/gf) 4.5

Roasted cauliflower, coconut oil (vg/gf) 4.5

Braised red cabbage (v) 4.5

Tenderstem broccoli, chilli butter (v/gf) 4.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces.*

*If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT.*

*A discretionary service charge of 12.5% will be added to your bill.*

*Available Monday to Friday, for parties of up to 8 people.*

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