



PRE-THEATRE MENU

Thursday 16th November 2023

2 courses 15.95 | 3 courses 20.95

STARTERS

Chef's soup of the day, with farmhouse bloomer *GF

Roast tomato, pecorino, and basil tart served with mixed leaves GF

Crispy fried whitebait, with garlic mayonnaise *GF

MAINS

Steak and ale pie, creamy mash, seasonal vegetables, and a rich red wine gravy GF

Cajun chicken burger served with skin-on fries *GF

Sweet potato, spinach and mushroom pie, creamy mash, seasonal vegetables and gravy GF V

Smokey Bill fishcake, with French beans and a creamy white wine sauce

PUDDINGS

Sticky toffee pudding, with vanilla ice cream GF

Chocolate brownie, with chocolate sauce, and vanilla ice cream GF

2 scoops of ice cream or sorbet GF

Ice cream flavours: rum and raisin, banana and chocolate chip, cherry, vegan vanilla

Sorbet flavours VE: rhubarb and stem ginger, black forest, mango

For ALL allergies and intolerances, please speak to your server about our pink plate policy.

V= Vegetarian VE = Vegan *VE = Can be adapted to be suitable for vegans

GF = Uses non-gluten containing ingredients

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