

PRE-THEATRE MENU

Available Wednesday to Friday

5pm – 5:45pm

(Tables should be vacated by 7.15pm)

2 Courses £32 or 3 Courses £37

Includes a glass of Côtes de Gascogne Blanc or Cabernet Sauvignon

STARTERS

Our Fish Soup

White Crabmeat, Stem Ginger, Coriander

Panko Prawns

Citrus Jalapeno Aioli, Charred Lime

Salmon Pate

Pickled Radish & Avocado, Dill, Oatcakes

Smoked Chicken

Mango & Beetroot Salad, Goats Cheese Dressing & Balsamic

MAINS

Simply Grilled Lemon Sole

Garlic & Sweet Soy, Gamba Chips

Crispy Fried Seabream

Sweet Pepper Salad, Green Beans, Quinoa, Coriander & Lime Dressing

Fillet of Stonebass

Orzo Pasta, Roasted Squash & Tarragon Pesto, Toasted Pinenuts

Chicken Piccata

Panko Coated Chicken Breast, Pomme Puree, Capers & Lemon Butter Sauce

DESSERTS

George Mewes Cheese

Comte 18 Months, 1924 & Tunworth with Apple and Quince

Warm Sticky Toffee Pudding

Ginger Ice-cream, Butterscotch

Autumn Fruit Pavlova

Chantilly, Autumn Fruit Compote

Affogato

(Add your chosen liqueur £3)

SIDES - 6

Gamba Chips
Tenderstem Broccoli, Tahini & Lemon Dressing
Sweet Potato Colcannon Mash, Sauteed Cabbage & Onion
Ceasar Salad, Croutons, Anchovies, Shaved Parmesan, Romaine
Lettuce