



Two AA Rosette 2025 - 2026
For Culinary Excellence

Restaurant of the Year 2025

Marketing Derby
Food & Drink Awards



Head Chef Dan Fincher
Master Chefs of Great Britain

4pm to 6:45pm

Theatre.

PRE-THEATRE MENU

10th April - 17th April

2 courses 29.50 / 3 courses 35.00

Starter

Asparagus Soup (Gf*) 12.50

Wild garlic pesto, sour cream

Wild Garlic Panna Cotta (V) (Gf*) 13.00

Pickled shimeji mushrooms, lemon, wye valley asparagus, hazelnut dressing

Duck Egg 15.50

Crispy duck egg, duck consommé, spring vegetables, braised white beans, truffle, duck fat croutons

Main

Stone Bass (Gf*) 29.50

Roasted stone bass fillet, Jerusalem artichokes, smoked eel croquette, walnut ketchup, coastal herbs

Celeriac (V) (Gf*) 21.00

Celeriac fondant, black bomber cheese crust, marinated celeriac, walnut, lovage, celeriac velouté

Chicken (Gf*) 28.00

*Roasted free range chicken breast and thigh, spring onion, wild garlic, stuffed morels,
yeast purée, chicken jus gras*

Dessert

Affogato (V) (Ve*) (Gf*) 9.50

Vanilla ice cream, chocolate, outpost espresso

Sticky Toffee Pudding 11.00

Salted caramel sauce, vanilla ice cream

Crème Brûlée (Gf*) 11.00

Blackberry & sage, shortbread biscuit

Sides

Panache of seasonal vegetables, pistachio dukkah (V) (Ve) (Gf*) 5.00*

Herb salad, chardonnay vinaigrette, crème fraiche (V) (Ve) (Gf*) 5.00*

Fries (V) (Ve) 5.00*

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request