

PRE SHOW DINING MENU

TWO COURSES £24.95
THREE COURSES £29.95



STARTERS

Summer Salad

Quinoa, tomato, soybeans, kale, spring onions and pepper (V/VG)

Tossed Prawns and sweet pickled Cucumber

Served with dressed leaf (GF)

Coronation Chicken

Served on Ciabatta toast

MAINS

Pan seared fillet of Sea Bass

Served with Black rice, Avocado, Azuki beans and chimichurri dressing (GF)

Venison Sausages

Served with Creamed mash, Italian black cabbage and red wine gravy

Vegan Chilli

Served with Wild rice (V/VG/GF)

DESSERTS

Classic Creme brulee

Served with amaretti biscuit (GF)

Roasted Pear

Served dark chocolate mousse and vanilla ice cream

Ice cream

2 scoop vanilla bean ice cream, chocolate or strawberry (GF)

Baked Basque cheesecake

Served with Brandy soaked Apricots

*GF: Gluten free VG: Vegan DF: Dairy free V:Vegetarian
For todays specials and dessert options please ask your server*