

PRE SHOW DINING MENU

TWO COURSES £24.95

THREE COURSES £29.95



STARTERS

Deep fried Cauliflower

With warm Katsu curry dipping sauce (V/VG)

Chicken liver pate

Melba toast, raspberry, shallot and parsley dressing (V/VG)

Smoked Mackerel butter

Grilled Ciabatta and Lemon

MAINS

Pan seared fillet of Sea bass

Fricassee of fried tricolour gnocchi, peas, lettuce, edamame beans and pancetta (GF)

Breaded Chicken escalope

Rocket, cherry tomato, basil and potato dressing made with hampshire cold press rapeseed oil, and black garlic mayonnaise

Vegan Patty

Rocket, cherry tomato, Basil and potato dressing made with hampshire cold press rapeseed oil, and black garlic mayonnaise (V/VG)

DESSERTS

Creme Brulee and Amaretti biscuit (GF)

Summer fresh fruit salad (V/VG/GF)

New forest Vanilla icecream

Chocolate cheesecake

Black cherries and kirsch, crushed meringue

Ice cream

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

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