

# PRE SHOW DINING MENU

TWO COURSES £24.95

THREE COURSES £29.95



## STARTERS

### **Wild Mushroom Arancini**

*Mushroom mayonnaise (V/GF)*

### **Whipped Chicken Liver Parfait**

*Fried Filo pastry and Fig syrup*

### **Smoked Mackerel Butter**

*On toasted Ciabatta*

## MAINS

### **French style King Prawn ‘Provincial’**

*Wild rice (DF/GF)*

### **Slow cooked Beef Chilli**

*Baked cheese Tortilla*

### **Chickpea and Butternut Squash curry**

*Wild rice (V/VG/GF/DF)*

## DESSERTS

### **Affagato**

*Vanilla ice cream and Espresso*

### **Warm Churros**

*Dark Chocolate sauce*

### **Treacle tart**

*Honey comb ice cream and crushed caramel walnuts*

### **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*