

PRE SHOW DINING MENU

TWO COURSES £24.95
THREE COURSES £29.95



STARTERS

Roasted Chicken Ceasar wedge

Crudites plate

*Baby Mozzarella, Radish, Rainbow carrot, Cherry tomato, Pakchoi, Salty fingers,
Pesto mayo (GF/V)*

Crisp salt and pepper Squid

Katsu dip

MAINS

Baked Fillet of Salmon

Smoked butterbean Minestrone (GF)

12 Hour Braised Shank of Lamb

Creamed mash, buttered cavolo Nero, Red wine gravy (GF)

Butternut Squash, Chickpeas and Root Vegetable Balti

Naan and Mango chutney (V/GF/DF/VG)

DESSERTS

Affogato

Vanilla ice cream and espresso shot (GF)

Warm Apple Tarte Tatin

Vanilla ice cream

Marmalade Bread and Butter Pudding

Clotted cream

Ice cream

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

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