

THEATRE MENU

£24 FOR TWO COURSES OR £28 FOR THREE COURSES

Available from 5.30pm – 7pm & 9.30pm – 11pm

STARTERS

Warm Wood Pigeon Salad with Smoked Salsify, Monmouthshire Ham and Peas
Severn & Wye Smoked Salmon and Chives, Beetroot Emulsion, Watercress,
Crapaudine Beets and English Wasabi – £3 supplement

Pickled Ox Tongue, Poached Pear, Pumpernickel Crumble, Bitter Leaves and Radishes
with English Mustard Dressing (G)

Madeira-scented Shitake and King Oyster Mushrooms with a Mushroom Velouté, Tarragon
and Hazelnut Sponge (V)(N)(G)

MAINS

Pot Roast Pork Belly, Salt-baked Swede, Swiss Chard, Lancashire Cheese and Mustard Cream (G)
John Dory, Scorched Roscoff Onions with Layered Potatoes and Preserved Lemon Dressing

Pan-fried Sea Bass, New Potatoes and Smoked Sun-blushed Tomatoes – £6 supplement

Jerk Spice Roasted Butternut Squash, Black Olive Gnudi, Sage and Apple Foam, Spinach (V)

DESSERTS

Butternut Squash Sponge, Granola, Vanilla and Nutmeg Ice Cream (V)(N)(G)

Fine Apple Tart with Apple Purée, Diced Apple and Cider Sorbet (V)(N)(G)

Selection of Homemade Ice Cream and Sorbet with Tuile (V)(G)

Selection of British and International Cheeses
served with Chutney, Fruit Compotes and Crackers (V)(N)(G) – £4 supplement

SIDES – £5 each

Buttered Green Beans (V)

Buttered Spinach (V)

Buttered Hispi Cabbage (V)

Rocket Salad with Parmesan (V)

Champ Potatoes (V)

Triple Cooked Chips (V)

New Potatoes with Mint Butter (V)

SOMMELIER'S WINE CHOICE

Foncalieu, La Bastille, Languedoc, France, 2015

Ugni Blanc & Colombard

£5.50 (125ml) / £7.50 (175ml)

Foncalieu, La Bastille, Languedoc, France, 2014

Carignan & Merlot

£5.50 (125ml) / £7.50 (175ml)

(V) Vegetarian (N) May contain nuts (G) Contains gluten

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.