



PRE-THEATRE MENU

2 courses £14.50 – 3 courses £16.50

STARTERS

Homemade Soup of the Day with Crusty Bread (V)

Twice Baked Cheddar Soufflé with Spinach & Wholegrain Mustard (V)

Heritage Beetroot & Goat's Cheese Salad with Chicory & Pomegranate (V, GF)

Ham Hock Terrine, Apple, Sage & Crispy Quails Egg

MAIN COURSES

Seared Rump Steak, Fries, Grilled Tomato & Rocket

Brakspear Battered Fish of the Day, Hand Cut Chips, Crushed peas, Tartare
Sauce

Caramelised Onion, Chicory & Blue Cheese Tarte Tatin
With a Pear and Pine Nut Salad (V)

Lemon & Garlic Chicken, Chick Pea Puree, Chorizo & Grilled Courgettes (GF)

DESSERTS

Crème Brûlée with Warm Shortbread

Apple & Berry Crumble with Vanilla Ice Cream

Sticky Toffee Pudding with Honeycomb Ice Cream

British cheese plate, Crackers, Grapes & Chutney Supp. £3

*Some of our dishes contain nuts. Please let us know if you have any allergies
A discretionary 10% service charge will be added to all bills*