



Dinner Menu

Starters

Warm table bread, garlic & salted butters, balsamic, olive oil **£6.50**

Marinated mixed olives **£4.00**

Roasted red pepper & tomato houmous, flatbreads* **£5.00**

Homemade soup of the day, salted butter, gluten free roll (v)* **£5.50**

Whiskey & chicken liver parfait, brandy cherries, truffle butter, warm brioche * **£8.50**

Potted hot smoked salmon, crème fraiche, capers, farmhouse soda bread **£8.25**

Salt & pepper squid, garlic mayonnaise, lime **£6.50**

Tempura vegetables, miso & sesame glaze, tzatziki dip (VG, GF)* **£5.25**

Pan fried scallops of the day (please ask your server or check our blackboard for today's special) **£11.95**

Garlic & rosemary studded Camembert, tearing brioche, apple chutney (v) **£14.95**

Mains

Ale-battered sustainable haddock, traditional chips, mushy peas **£13.95**

Dry-aged rib cap burger, Swiss cheese, crispy onions, skin-on fries, house slaw,
tomato chutney, sesame bun **£13.95**

Slow-braised Barbary duck leg, chorizo, wild boar sausage & butter bean cassoulet, broccoli (GF) **£16.95**

Pan-roasted gilthead bream, crushed garlic potatoes, spinach, lobster bisque cream (GF) **£15.95**

King prawn & chorizo linguine, garlic, chilli, lemon, olive oil **£16.50**

Sun blushed tomato fregola sarda, roasted squash, sprout tops, rocket, salsa verde (VG)* **£12.95**

Asian crispy duck salad, cucumber, carrots, spring onion, chilli, sesame & hoi sin dressing **£7.95/£14.50**

Pumpkin & pecorino tortelloni, squash puree, smoked almonds, sage, watercress (v)* **£8.50 / 14.50**

Handmade chicken & ham hock pie, roasted & glazed root vegetables, creamed potatoes **£15.50**

Curried salmon fishcakes, Asian stir-fry vegetables, sweet chilli dressing* **£7.95 / £13.95**

Dry-aged premium 12oz rump steak, thick cut traditional chips, roasted flat mushroom,
confit garlic, watercress **£21.00**

Sides

Crispy straw onions, ranch dressing (v) **£4.00**, Steamed green beans (v, GF) **£4.00**,

Mac n' Jack cheese croquettes, spicy mayo dip (v) **£4.50**,

Rocket, Parmesan & red onion salad (v, GF) **£3.50**,

Creamed mashed potato (v, GF) **£4.00**, Skin-on fries or traditional chips (v, GF) **£3.50**

Add truffle & Parmesan to your chips **£1.00**

Sauces £1.50

Peppercorn, Bearnaise, Gravy

Pre-theatre available 5pm – 6.30pm *

2 courses **£13.95** 3 courses **£16.95**

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free

V - vegetarian VG - vegan GF - no gluten containing ingredients