

Pre -Theatre Menu

To Start

TUNA

F E M

Herb Rolled Tuna Ceviche, Niçoise Salad

BEEF

G E M MUS

Jasmine Tea Scented Beef Brisket Bon-Bon, Piccalilli Fruits, Chargrilled Chicory, Celeriac Puree

SEASONAL SOUP

Chef's Homemade Soup of the day served with Wheaten Bread

FENNEL & MUSHROOM SAUSAGE

G M MUS

Fennel and Mushroom Sausage, Garlic Cream, Herb and Mustard Puree, Confit Shiitake

The Main Event

FITZ FISH N FONDANT

F E M

Pan Seared Cod Fillet, Mini Potato Fondants, Pea and Mint Puree, Beer Battered Scrumps, Sauce Gribiche, Vinegar Jelly Cube

GNOCCHI

G N M

Ricotta, Spinach and Nutmeg Gnocchi, Wild Garlic Pesto

BEEF

G M SD

10oz Rump Steak, Buttermilk Onion Rings, Black Pepper Cream and Chunky Chips

£4.50 supplement

CHICKEN

G E M

Supreme of Chicken, Tagliatelle, Textures of Mushrooms, Truffle, Tarragon Cream, Crispy Salsify

Accompaniments

Creamed Potato – Triple Cooked Chips – Seasonal Vegetables – House Salad
£4.00

To Finish

DELICE

M N G E

Dark Chocolate and Hazelnut Delice, Salted Caramel, Praline Tuille

TART

M N G E

Blueberry and White Chocolate Frangipane Tart, Blueberry Gel, Crystallized White Chocolate, Vanilla Bean Ice Cream

SEMIFREDDO

M N G E

Rhubarb Semifreddo and Pistachio Cream, Honey Madeleine

ICE CREAM

M E

Selection of Drayne's Farm Homemade Ice Creams

2 Courses £20.00 – Available 1700 - 1830

3 Courses £25.00 – Available 1700 - 1830

G- gluten, **E-** eggs, **F-** fish, **M-** milk, **MOLL-** molluscs, **MUS-** mustard, **N-** nuts, **SD-** sulphur dioxide

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.