

£1.25 per person

Olives

or

Bread, olive oil and balsamic vinegar

Starters

Soup of the day

Olives salad

Salad of tomato, feta cheese, olives and wild rocket

Crab cake

Crab cake with a ginger and sweet chilli yoghurt

Prawns and avocado

Prawns and avocado with a tomato and herb dressing

Smoked salmon rillettes

Home smoked salmon, fennel and cucumber salad with horseradish cream

Spinach salad

A rustic salad of bacon, poached egg and baby spinach

Duck terrine

Confit duck terrine with red onion marmalade and toast

Goat's cheese

Grilled goat's cheese, honey and roasted pine nuts, green leaves

Mains

Skate

Pan fried skate wing with new potatoes and caper butter

Grilled salmon

Grilled salmon with tagliatelle in herb and white wine cream sauce

Corn fed chicken breast

Pan fried chicken breast with savoy cabbage and bacon

Steak and chips

Pan seared minute steak, hand cut chips and salad

Grilled pork chop

Pork chop, braised red cabbage and red wine sauce

Lamb shank

Slow cooked lamb shank with parsnip mash and rosemary jus

Sirloin steak

Sirloin steak with pepper sauce
or herb butter and salad (add £5.00)

Mediterranean vegetable lasagne

Vegetable lasagne with tomato sauce and Parmesan

Sides

Mixed salad

Green salad

Rocket and Parmesan salad

New potatoes

Mashed potatoes

Chips or fries

Buttered spinach

Green beans

£3.25 each

Desserts

Vanilla crème brûlée

Chocolate fondant

Eton mess

Double chocolate brownie and vanilla ice cream

Ice cream or sorbet with fresh berries

British cheese with biscuits

Lunch

&

pre-theatre (5.30pm -7.00pm)

£9.95 one course

£14.95 two courses

£17.50 three courses

7.00pm onwards

£11.50 one course

£17.00 two courses

£20.50 three courses

If you have any allergies please let our staff know, they will be happy to assist you with your order.
Nut-free food cannot be guaranteed.