

Pre Theatre Menu

Thursday and Friday 5pm - 6.45pm

2 Course £16

3 Course £20

Ham Hock Croquettes, Baby Gem, Celeriac Remoulade

Market Fish Soup & Ballyhornan Crab Toast *gfa*

Smoked Mackerel Pate, Apple, Beetroot, Horseradish, Sourdough Toast *gf*

Roast Cauliflower, Spiced Dahl, Basil & Mint *gfa*

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Grilled Fillet of Sole, Crispy Smoked Fish Cake, Winter Greens, Mustard Butter Sauce

Pappardelle, Wild Mushrooms, Kale, Parmesan

Corn Fed Chicken, Braised Puy Lentils, Organic Root Vegetables,
Guanciale, Buttered Mash *gfa*

Peter Hannan's Pichana Steak, Beef Dripping Chips Market Vegetables (£4 supp) *gfa*

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Chocolate Tart, Blood Orange Crème Fraiche

Yorkshire Rhubarb, Vanilla Rice Pudding, Ginger Almond Snap *gfa*

Armagh Apple, Cranberry, Hazelnut Crumble, Honeycomb Ice Cream

Young Buck Blue Cheese, Fruit Soda, Armagh Cider Raisins *gfa*

Vegan Chocolate Sorbet, Lime Honeycomb *gfa*

Add a Glass of Wine for £5

The Jumper Sauvignon Blanc

Marlborough, New Zealand

Rioja Vega Crianza

Rioja Alto, Spain

Please advise your server if you have an allergy or any special dietary requirements. Please note that allergens are used on the premises in a shared workspace with shared equipment. Raw shellfish is served on the premises, please be aware this contains shell.

Gf- Gluten free. Gfa- Gluten Free Alternative Available

Please note that a discretionary 10% service charge is added to all bills. The full amount is paid on to service staff.