



2 Courses £25

3 Courses £30

Thurs, Fri 5pm – 6.30pm

## Pre-Theatre Menu

### Starters

Ham Hock Fritters, Apple & Celeriac Remoulade, Baby Gem

Chargrilled Squid, Toasted Almond, Romesco Sauce, Chicory & Fennel Salad *gf*

Roast Pigeon & Puy Lentils, Sweet 'n' Sour Beetroot *gf*

### Mains

Seafood Au Gratin, Winter Vegetables, Mash

Pheasant, Chicken & Mushroom Pie, Potato Terrine, Winter Vegetables

Potato Gnocchi, Leeks, Crown Prince Pumpkin, Cavalo Nero, Parmesan

### Desserts

Baked White Chocolate and Coconut Cheesecake, Mango Sorbet

Armagh Apple and Blackberry Crumble, Vanilla Ice Cream

Pavlova, Winter Berries, Vanilla Cream *gf*

**Shellfish Notice :** While we strive to ensure the safety and provenance of our shellfish, customers should note that there is always a risk attached to the consumption of raw shellfish. By ordering shellfish, all customers must accept this small risk. Allergens are used on the premises in a shared workspace with shared equipment. Game dishes may contain shot pieces.

**GF – Gluten Free. GFA – Gluten Free Available with alteration to the dish.**

Please note that a discretionary service charge of 10% is added to all bills, of which the full amount is paid onto service staff.