



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, Fennel & Tomato, Orange Gremolata, Sourdough Pissaladiere *gfa*

Deville Chicken Livers, Wild Mushroom & Bacon Tartlet

Mains

Market Fish Pie, Winter Vegetables

Seaview Farm Suffed Chicken Leg, Potato Gnocchi, Armagh Asparagus, Chicken & Wild Garlic Veloute

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

Desserts

Poached Pear, Chocolate & Hazelnut Pavlova, Vanilla Cream *gf*

Baked Vanilla Rice Pudding, Blood Orange Marmalade, Pistachio Crumble

Young Buck Blue Cheese, Fruit Soda, Armagh Apple Chutney *gfa*

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.