



2 Courses £25

3 Courses £30

Thurs, Fri 5pm – 6.30pm

Pre-Theatre Menu

Starters

Terayki Glazed Cod Collar, Crispy Cheek Pickled Cucumber and Radish Salad *gf*

Chargrilled Squid, Romesco, Chicory & Fennel Salad, Toasted Almonds *gf*

Seaview Farm Chicken Liver Parfait, Brioche, Pickled Chicory, Rhubarb Chutney *gfa*

Mains

Market Fish Pie, Spring Vegetables

Seaview Farm Roast Chicken Paradelle, Spring Vegetables, Chicken and Wild Mushroom Velouté

Spring Vegetable Orzo, Armagh Asparagus, Gremolata & Parmesan

Desserts

Pavlova, Blood Orange Curd, Poached Rubarb *gf*

Lemon Tart, Orange Crème Fraiche, Raspberries

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.