



PRE SHOW TASTERS

Marinated Olives

Infused with herbs and zest to awaken your palate

3.50

Kcals 203

Bread Basket

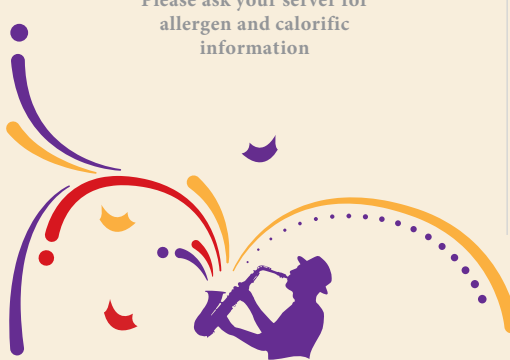
Selection of warm crusty breads, balsamic and olive oil dip, butter

4.50

Please ask server for today's bread selection, allergen and calorific information

Showstopping FOOD & DRINK

OPENING ACTS



Soup of the Day

Served with warm bread and butter

Please ask your server for allergen and calorific information

Spring Vegetable Salad

Peas, broad beans, pickled asparagus, white bean puree, harissa, panagratato, black olive dough stick

Kcals 333 Contains: Gluten, Mustard

Pea & Truffle Arancini

Deep fried golden balls of arborio rice, garden pea puree and truffle oil

Kcals 1471 Contains: Eggs, Gluten, Milk, Sulphur Dioxide

Blow Torched Mackerel

Brined fillets of mackerel with a celeriac remoulade and crème fraîche

Kcals 378 Contains: Celery, Eggs, Fish, Milk

Crispy Halloumi

Grilled pieces of halloumi tossed in a red pepper salad with an Asian inspired peanut dressing

Kcals 699 Contains: Milk, Nuts, Peanuts, Sesame Seeds, Soybeans

THE MAIN EVENT

Lemon Pepper Chicken

Succulent fillet of chicken with roasted baby new potatoes, carrot puree, fine beans and a white wine sauce

Kcals 781 Contains: Celery, Milk, Mustard, Sulphur Dioxide

Sundried Tomato Pasta

Ribbons of pasta in a rich sundried tomato sauce with a hint of "nduja" heat and vegan cheese

Kcals 1153 Contains: Gluten, Soybeans, Sulphur Dioxide

Two Courses £28

Three Courses £33

Did you know your table is yours for the evening? Why not enjoy two courses pre-show and return for your interval dessert

Please speak to your server should you have any allergen requirements - Adults need around 2000 kcal per day

HEADLINERS

Pork Fillet

Roasted fillet of pork with the French classic peas à la française, creamed potato and a cider mustard sauce

Kcals 521 Contains: Celery, Milk, Mustard, Sulphur Dioxide

Vegetable Kebab

Chimichurri chargrilled vegetables served with herb quinoa and a tahini dressing

Kcals 765 Contains: Celery, Sesame Seeds

Fish & Chips

Beer battered sustainable fish, gourmet chunky chips, crushed minted peas and tartare sauce

Kcals 828 Contains: Eggs, Fish, Gluten, Milk, Sulphur Dioxide

SHOWSTOPPER

of the month

Please welcome to the stage, a dish that's been crafted to serenade your senses:

Minute Steak

£6 Supplement

Flat iron steak served pink with a roasted flat mushroom, beef tomato and French fries served with either:

Peppercorn Sauce

Kcal 913 Contains: Milk

Bearnaise Sauce

Kcal 1066 Contains: Eggs, Milk

STARS OF THE SHOW

Teriyaki Salmon

Supreme fillet of sustainable salmon, fragrant jasmine rice, sticky teriyaki sauce and pak choi

(Kcals 793 Contains: Celery, Fish, Sesame Seeds, Soybeans)

Lamb Cutlets

Chargrilled seasonal lamb cutlets in a chimichurri dressing, minted pea puree, Colcannon mash potato

Kcals 1502 Contains: Milk

SUPPORTING ACTS

Garlic Bread

4.50

Kcals 400 Contains: Gluten, Soybeans

Chunky Chips or Fries

4.00

Kcal 319/420

Buttered Seasonal Vegetables

4.00

Please ask your server for allergen information

Cajun Shoestring Fries

4.50

Kcals 153 Contains: Mustard

GRAND FINALE

Any two supporting acts for £7

Tiramisu

Italian sponge fingers soaked in espresso, layered with rich mascarpone and cream, dusted with cocoa powder

Kcals 1054 Contains: Eggs, Gluten, Milk, Sulphur Dioxide

Marshfield Farm Ice Creams

Selection of classic flavours with your choice of sauce, wafer curl

Please ask server for today's selection, allergen and calorific information

Pineapple Tatin

Caramelised pineapple baked in puff pastry, coconut ice cream

Kcals 833 Contains: Gluten, Milk

Salted Caramel Panna Cotta

Perfectly set caramel panna cotta with a bruleed banana and hazelnut crumb

Kcals 288 Contains: Nuts, Soybeans

Passionfruit Posset

Set passionfruit cream with all butter shortbread, a real seasonal favourite

Kcals 739 Contains: Gluten, Milk

Not ready for dessert?
Why not order your dessert for the interval?