

Summer Pre-Theatre Menu

To Start

PARFAIT

Duck Liver Parfait, Smoked Breast, Sweet and Sour Apricot, Brioche

G E M

MONKFISH

Pan Fried Monkfish Cheeks, Black Truffle and Parmesan Arancini

F E M G

SEASONAL SOUP

Chef's Homemade Soup of the day served with Wheaten Bread

ASPARAGUS

Charred Asparagus, Crispy Hen's Egg, Chorizo, Fermented Wild Garlic Oil

E M G S

The Main Event

SEABASS

Seabass Fillet, Crab and Chervil Croquette, Butter Poached Leek, Chervil Beurre Blanc

F G E CR

GNOCCHI

Beetroot Gnocchi, Confit Fennel, Wild Herbs and Seeds

G N M E S S

BEEF

10oz Rump Steak, Buttermilk Onion Rings, Black Pepper Cream and Chunky Chips

G M S D

£4.50 supplement

CHICKEN

Chicken Breast wrapped in Prosciutto, Cabbage Roulade, Pommes Anna, French Peas

M

To Finish

DELICE

Chocolate Delice, Macerated Cherries, Cherry Ripple Ice Cream

M N G E

TART

Pear and Almond Tart, Amaretto Crème Fraiche

M G E

LEMON

Lemon Meringue Roulade, Lemon Curd, Lime Shard

M G E

ICE CREAM

Selection of Drayne's Farm Homemade Ice Cream

M E

2 courses £20.00 – Available 1700-1830

3 courses £25.00 – Available 1700-1830

G- gluten, E- eggs, F- fish, M- milk, MOLL- molluscs, MUS- mustard, N- nuts, SD- sulphur dioxide

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.