

MAIN PLATES

Watermelon & Feta Salad v/ve*/ng

Cucumber, pomegranate seeds, balsamic reduction

*ve-swap to plant-based feta

Oyster Mushroom, Smoked Bacon & Spinach Rigatoni

Cream sauce, Parmesan

6oz British Cheeseburger nga*

Brioche bun, Emmental, smoky chipotle mayonnaise,
shredded gem lettuce, alfalfa sprouts, Maldon sea salted fries

Swap fries to triple-cooked chips

*non-gluten burger bun

Buttermilk Chicken Schnitzel

Garlic & parsley butter, prosciutto crisp, Maldon sea salted
fries, caramelised lemon, rocket

Swap fries to triple-cooked chips

DESSERTS

Warm Chocolate Brownie v/ng

Clotted cream ice cream, chocolate sauce

Strawberry Mess v/ng

Strawberry fruit purée, clotted cream ice cream, whipped
cream, meringue, strawberries

Caramelised Banana Waffle ve

Maple syrup, vegan ice cream

Sicilian Lemon Cheesecake

Sponge pieces, whipped cream, freeze dried raspberries

Scan
to Order



PRE-THEATRE SET MENU

2 COURSES FOR £20



**FOR ALLERGEN &
NUTRITIONAL INFO**



(v) Suitable for vegetarians. (ve) Suitable for vegans. (ng) Non-gluten. (nga) Non-gluten option available upon request. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.