



## **PRE AND POST THEATRE MENU**

£20 FOR 2 COURSES PLUS A GLASS OF PROSECCO

AVAILABLE ALL-DAY MONDAYS - THURSDAYS

### **SMALL PLATES**

Persian Parsnip and Almond Soup

#### **MARMALADE CURED SALMON**

American Pumpernickel, Bitter salad and Sour Cream

#### **GOATS CHEESE CROQUETTE, CRISPY STRAW PASTRY**

Seared Peppers, Olive caramel

### **MAIN PLATES**

#### **ROAST BUTTERNUT SQUASH TART**

Smokey Aubergine and Fermented Plant Based Feta

#### **TROOPER BEER BATTERED FILLET OF HADDOCK**

Proper Mushy Peas, Tartar Sauce and Lemon

#### **NATIVE BREAD BURGER, TOASTED BRIOCHE**

Served with French Fries

### **AFTERS**

#### **NEW YORK CHEESECAKE**

Toffee Apple

#### **TEXTURED CHOCOLATE FUDGE CAKE**

Madagascan Vanilla Ice-Cream

#### **SELECTION OF ARTISAN CHEESE**

Traditional Accompaniments

*As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen*

A discretionary 12.5% service charge will be added to your final bill