

ENLIGHTENED EATING

Nibbles

Homemade Bread with Maldon Sea Salt Butter	£2.50
No11 Home marinated Olives	£2.50
Homemade Bread and Olives	£4.50

Starters

Soup of the day	£7.75
Chicken and Grand Marnier Pate, Kumquat & Red Onion Marmalade, (GF) with Toasted Brioche	
Hot Smoked Salmon, Beetroot & Spinach Salad with Horseradish & Dill Dressing (GF)	
Indian Spiced Potato Aloo Tikka, Coriander, Mint & Chilli Chutney with Dressed Pea Shoots and Pickled Carrots (Vegan)(GF)	
Deep Fried Poached Egg, Griddled Asparagus and Serrano Ham with Balsamic Dressing (GF)	
Grilled Basil Scented Watermelon, with Quinoa Salad, Crumbled Feta, and a Super Seed Dressing (Vegan)(GF)	
Warm Duck Pastrami, with Pickled Plums, Hazelnut Crumb, and a Red Wine & Caramel Dressing (GF)	

Mains

Confit Smoked Pork Belly, Sweetcorn Puree, Chili Tomato Salsa and Sweet Potato Fries (GF)	£21.33
Pan Fried Pigeon Breast with Sweet Potato & Sage Gnocchi, Wild Mushrooms & Red Wine Jus (GF)	£18.70
Lamb Trio: Cutlet, Bon Bon, & Lamb Bacon with Potato Croquette, Cabbage and a Thyme Jus (GF)	£22.67
Pan Fried Sea Bass, and Charred Fennel with a Tomato & Bean Cassoulet (GF)	£19.25
Courgette Cannelloni stuffed with Fennel, Feta & Walnut, Smoked Tomato Sauce, and Garlic & Chilli Spinach (Vegan)(GF)	£17.25
Slow Roast Peppers with Tomatoes, Garlic & Pine Nut Stuffing, Endive Salad and a Romesco Dressing (vegan)(GF)	£16.50

From the Chargrill

Rump Steak £19.35	Ribeye Steak £24.55 (\$+£6)	Fillet Steak £30.00 (\$+10)
Venison Haunch Steak £24.75 (\$+£5.00)		
Sauces For Your Steak		
Peppercorn and Brandy, Garlic Butter, Dianne, Red Wine (Vegan)(GF) £1.25		

Extras

Summer Veg Selection, Hand Cut Chips, Quinoa Salad, Side Salad (Vegan)(GF)	£3.00
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Service is 17:00 to 20:45 (last booking) Mon-Sun. Lunch 12:30-15:30 Sat & Sunday

Pre-Theatre 17:00-18:30 Mon-Sun; 2 Course £28.00 p.p. & 3 Course £43.00 p.p.

Supplements (\$+£) apply. Please ask for any allergy information from you server. Tips are at your discretion, but a 12.5% service charge will be added to tables of 8 or more

PLATTERS FOR TWO

Mixed Platter

Selection of Artisan Cheeses, and Cured Meats with Homemade Pickles and Warm Homemade Bread £16.95

Meat Platter

Chicken (Liver?) Pate, Serrano Ham, Salami(what type), Lamb Bob Bons, with Homemade Tomato Chutney and Warm Homemade Bread £15.95

Vegetarian Platter

Vegetarian Haggis Rolls, Roast Tomato Bruschetta, Potato Aloo Tikka, with Homemade Sweet Potato Crisps, Chutneys and Warm Homemade Bread (V)(GF) £14.95

DESSERTS

£6.50 p.p.

Lemon & Ginger Baked Cheesecake (GF)

Blueberry & Frangipane Tart (GF)

Chocolate Fondant with Peanut Ice Cream and Peanut Brittle (GF)

Summer Berry Pavlova with Chantilly Cream (GF)

Crème Brulee of the Day with Short Bread/Biscotti (GF)

Selection of Artisan Cheese with Crackers and Oatcakes (GF) (\$+3.50)

