

ENLIGHTENED EATING

Nibbles

Homemade Bread with Maldon Sea Salt Butter	£2.50
No11 Home Marinated Olives	£2.50
Homemade Bread and Olives	£4.50
	£7.75

Starters

Soup of the Day	
Ham Hock & Black Pudding Terrine, with homemade Piccalilli & Wholemeal Bread	
Tian of Smoked Trout & Avocado with Oatcakes & Potted Shrimp (GF)	
Homemade Duck Pastrami, with Pickled Plums, Hazelnut Crumble and a Red Wine Caramel Dressing (GF)	
Spiced Sag Aloo, Coriander & Mint Chutney, Pickled Carrots and a Fried Quail Egg (GF)	
Baked Queen Scallops with Truffle Hollandaise & Garlic Brioche Crumb (GF)	
Vegetarian Haggis Spring Rolls, Buttered Turnip with a Pepper Cream Sauce (V)	

Mains

Short Rib of Beef, Glazed Carrot & Parsnip with Bone Marrow Yorkshire Puddings, Truffle Potatoes and a Thyme Jus (GF)	£21.95
Herb Crusted Salmon, Provencal Fennel, Smoked Garlic Croquette with a Romanescu Dressing (GF)	£18.70
Venison Steak, Dauphinoise Potato, Baby Vegetables and a Bramble Jus (GF) (\$+£5.00)	£24.75
Butter Poached Cod, Pancetta & Shellfish Casserole with Saffron Potato & Rouille Crouton (GF)	£22.25
Pan Fried Duck Breast, Cavolo Nero, Roast Pears and a Cognac Jus (GF)	£22.67
Steamed Cheese & Onion Pudding, Roast Baby Vegetables, and Chive Mash with a Tomato Gravy (V)	£19.25
Roast Seasonal Squash & Chestnuts, Tossed Sweet Potato Gnocchi & Spinach, finished with Sage Pesto & Hazelnuts (vegan) (GF)	£16.50

From the Chargrill

Rump Steak £19.35	Ribeye Steak £24.55 (\$+£6)	Fillet Steak £30.00 (\$+£10)
Sauces: 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 £34.00 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, Lamb Bob Bons, with Homemade Tomato Chutney and Warm Homemade Bread £15.95

Vegetarian Platter

Vegetarian Haggis Rolls, Roast Tomato Bruschetta, Wild Mushroom Tempura, with Homemade Sweet Potato Crisps, Chutneys and Warm Homemade Bread (V) £14.95

FESTIVE SEASONAL MENU

2 Course £28 p.p. and 3 Course £34 p.p. Glass of Sparkling £6.95 p.p

Starters

Winter Soup of the Day

Ham Hock & Black Pudding Terrine, with Homemade Piccalilli & Homemade Bread

Wild Mushrooms in a Salt and Pepper Tempura Batter with Siracha Mayonnaise (V) (GF)

Mains

Turkey Wellington, Roast Vegetables & Potatoes, Sprout Puree, Sage Gravy & Pigs in Blankets

Sauteed Monkfish Medallions, Saffron Risotto, Morecambe Bay Shrimp Butter & a Pancetta Crisp (GF)

Sweet Potato Gnocchi, Roast Squash, Chestnuts & Honeyed Sprouts with a Sage & Onion Pesto and Hazelnut Crumb (Vegan) (GF)

Desserts

Any from the Enlightened Eating Dessert Menu, Cheese Supplement (+£3.50) Applies