



# PAVILION

Restaurant & Bar

**Pre-theatre dining served 5pm - 7pm**  
**Wednesday - Sunday**

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**Two courses 26.00**

**Three courses 32.00**

## Starters

**Homemade Soup of the Day (GF on request)**

Served with crispy croutons

**Grilled Mackerel Fillet (GF)**

Served on a pickled fennel and rocket salad with a lime dressing

**Fried Halloumi Salad (GF)**

Served on a bed of rocket with pomegranate natural yoghurt and balsamic dressing

**Roasted Portobello Mushroom (GF)**

Topped with grilled goats cheese served with a crisp salad, dressed with chive oil

## Mains

**Monkfish Tails**

Wrapped in Parma ham served with Mediterranean vegetables, crushed new potatoes, dressed with basil oil

**Asparagus and Minted Pea Risotto (VE on request)**

Topped with charred asparagus and Parmesan cheese, dressed with truffle oil

**Pan Seared Pork Fillet**

Carved onto a bed of black pudding mashed potatoes, served with tenderstem broccoli and a whole grain mustard sauce

**Braised Beef Featherblade (GF)**

Served with fondant potato, buttered kale, tenderstem broccoli, crispy shallots and a port jus



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## Desserts

### Lemon Posset

Served with fresh summer berries, fruit gel and a shortbread biscuit

### Vanilla Cheesecake

Served with a blueberry compote and fresh summer berries

### Dark Chocolate Orange Parfait (VE)

Served set frozen with berry sorbet and candied orange peel

### Cheese & Biscuits

Selection of local and continental cheese served with crackers, chutney and fresh fruit

## Allergens

If you have a medical allergy or intolerance, please discuss this with us before ordering. We cannot guarantee any of our food is “free from” the 14 allergens due to the open kitchen environment and shared cooking facilities.

## Booking

[pavilion.gardens@parkwood-leisure.co.uk](mailto:pavilion.gardens@parkwood-leisure.co.uk)

01298 23114