

PRE-SHOW THEATRE DINING 2026

Two courses - £28

Three courses - £34



Starters

Soup of the day

Served with crispy croutons
(GF on request)

Garlic king prawns

King prawns sauteed in garlic butter served with toasted
sourdough and a romesco sauce
(GF)

Halloumi salad

Fried halloumi served on a bed of rocket with
pomegranate, natural yoghurt and balsamic dressing
(GF)

Portobello mushroom

Roasted mushroom topped with grilled goats cheese ,
chive oil served with crisp salad (GF)

Mains

Monkfish

Monkfish tails wrapped in parma ham
served with mediterranean vegetables, crushed new potatoes
dressed with a basil oil

Asparagus and Pea Risotto

Asparagus and minted pea risotto
topped with charred asparagus parmesan and truffle oil
(Vegan on request)

Chicken Supreme

Pan seared chicken supreme
served on a bed of mash potato
with chantenay carrots, tenderstem broccoli
and a wild mushroom cream sauce

Beef Featherblade

Slowly braised Featherblade of beef,
fondant potatoes, buttered kale, tenderstem broccoli, port jus &
crispy shallots
(GF)

Desserts

Lemon Posset

Posset served with Summer berries , fruit gel & shortbread

Cheesecake

Vanilla cheesecake served with a fruit compote and fresh berries

Dark chocolate orange parfait

Set frozen chocolate parfait served with berry sorbet & candied orange peel

Cheese and biscuits

Selection of local & continental cheeses w/ crackers, chutney & fresh fruit