

POST THEATRE PRIX FIXE MENU

STARTERS

Chilled Charentais Melon & Mint Soup
Sesame & Parmesan Soldiers

Hand Picked Devon Crab & Marjoram
Brown Shrimps & Cauliflower Rémoulade

Chargrilled Wild English Scallops
Crushed English Peas & Spring Truffle

MAIN COURSES

Slow Cooked Fillet of Cornish Cod, Ricotta Cheese & Chive Glaze
Broccoli, Cauliflower & Celeriac Casserole, Smoked Haddock Velouté

Hand Rolled Tagliatelle
Seasonal Wild Mushrooms & Reggiano Parmesan

Treacle Caramelised Breast of Gressingham Duck
Roasted Red Plums, Sautéed Bok Choy, Ruby Port Sauce

SIDE ORDERS

£3.50

Fricassée of Wild Mushrooms
Creamed Mashed Potato
Wilted Spinach
Seasonal Green Leaf Salad

DESSERTS

Chilled White Peach Soup
Verbena & Elderflower Sorbet, Pistachio Financier

Amalfi Lemon & Olive Oil Tiramisu
Fresh Amalfi Lemon & Thyme Sorbet

Assortment of Ice Creams & Fruit Sorbets

Two Courses 24.50

MONDAY – SATURDAY 22.30 pm to 23.00 pm