

SAMPLE PRIX FIXE

Two Courses for £15.50 / Two Courses plus ½ Bottle of Preselected Wine £19.50
Three Courses for £19.50 / Three Courses plus ½ Bottle of Preselected Wine £23.50

STARTERS

English Broccoli Soup
Feta Cheese & Vermicelli

Confit Gressingham Duck Leg
Red Cabbage, Green Apple & Pecan Nut

Cornish Salted Cod Brandade & Croutons
Razor Clam Vinaigrette

MAIN COURSES

Pan Roasted Scottish Salmon
Potato & Mussel Boulangère, Lemon Beurre Blanc

New Season Kentish Beetroot Risotto
Balsamic Roasted Beetroots

Oven Roasted 'Windsor Park' Red Leg Partridge - £5 Supplement
Savoy Cabbage Fondue & Game Chips, Foie Gras Sauce

SIDE ORDERS

Wild Mushrooms Fricassée 'A la Persillade' 3.90

Tender Stem Broccoli 3.90

Triple Cooked Chips 3.90

Wilted Spinach 3.90

Truffle Mashed Potato 4.50

Seasonal Green Leaves & Herbs, Truffle Vinaigrette 4.50

DESSERTS

Braeburn Apple & William Pear Crumble
Tahitian Vanilla Ice Cream

Autumn Forest Berries Parfait
Cookies & Fruit Compote

Assortment of Homemade Ice Creams & Fresh Fruit Sorbets

European Artisan Cheeses – £4.50 supplement
Baked Biscuits & Quince Jelly

PRE-THEATRE MENU: MONDAY – FRIDAY 12.00 pm to 2.30 pm

MONDAY – THURSDAY 5.00 pm to 6.00 pm

FRIDAY / SATURDAY 5.00 pm to 6.00 pm (Two Courses £22.50)

SATURDAY / SUNDAY 12.00pm to 2.30pm

(3 Courses for £22.50 or 3 Courses and ½ bottle of selected wine for £26.50)

SUNDAY 5.00 pm to 10.00 pm