

POST THEATRE PRIX FIXE MENU

STARTERS

Roasted Pumpkin, Pine Nut & Parmesan Soup

Aged Cheddar & Black Olive Biscuit

Chicken Liver & Foie Gras Parfait

Autumn Fruit Marmalade, Toasted Brioche

Home Cured Scottish Salmon Gravlox

Beetroot Tartare, Artisan Soda Bread

MAIN COURSES

Slow Cooked Fillet of Cornish Pollock

Vermicelli & Shellfish, Iberico Chorizo Sauce

Hand Rolled Chestnut Flour Pappardella (v)

Wild Mushrooms & Reggiano Parmesan

Slow cooked Charolais Beef Cheek

Seasonal Vegetables, Bay Leaves & Hermitage Sauce

SIDE ORDERS

Wild Mushroom Fricassée “A la Persillade” £3.90

Wilted Spinach £3.90

Roasted Root Vegetables 3.90

Triple Cooked Chips 3.90

Truffle Mashed Potato £4.50

Seasonal Green Leaf Salad £4.50

DESSERTS

Braeburn Apple Gratin

Oat Biscuit and Rosemary Ice Cream

Seasonal Berries & Mascarpone Cream

Sablé Breton

Assortment of Ice Creams & Fruit Sorbets

MONDAY – THURSDAY 22.00pm to 23.00pm

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