

SAMPLE PRE - THEATRE MENU

FRIDAY – SATURDAY 5.00 pm to 6.00 pm

Two courses £29.50pp

STARTER

New Season Leek & Potato Soup ‘Vichyssoise’ (V)
Crème Fraîche & Croutons

Slow Cooked Charolais Feather Blade
Casarecce Pasta, Parsley & Red Wine Sauce

Cold Scottish Mussel, Tomato & Cauliflower Salad
Smoked Salmon Rillettes, Soda Bread

MAIN COURSE

Pan Roasted USDA Beef Sirloin (£5 supplement)
Roasted Gem Lettuce & Miso Mayonnaise, Sweetcorn & Hazelnut Granola

Blanquette of Paimpol Bean & Scottish Girolle Fricassée (V)
Crisp Courgette Flower & Free Range Poached Egg, Summer Truffle

Flame Grilled Line Caught Cornish Mackerel & Octopus
Caramelised Onion Pissaladière, Chorizo & Red Pepper Sauce

V=Vegetarian (or can be done) VG=Can be done Vegan

Menus might be subject to changes due to seasonality and produce availability

Please speak to a member of staff before ordering if you have any allergies or intolerances.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness.

A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.