

# PRE-THEATRE DINING

Served until 6:45pm

## STARTERS

### Potted Ham Hock

Piccalilli, Whole Grain Mustard & Spring Bean Salad, Toasted Sourdough

### Moules Mariniere

Steamed Black Mussels with Garlic, Parsley & Lemon Cream Sauce

### Seasonal Soup of the Day

Warm Sourdough

### Buffalo Cauliflower "Wings"

Sriracha Mayo

### Beetroot & Goats' Cheese Salad

Pistachio, Mint, Citrus, Balsamic

## MAINS

### Steak Frites

5oz Sirloin Steak, Fried Hen's Egg, Skin-on French Fries

### Roasted & Grilled Chicken Supreme

Chargrilled Baby Leeks, Sauteed King Oyster Mushroom Sauce, Fondant Potato

### Fish of the Day

Pea Puree, Beetroot Falafel & Lemon Hollandaise

### Marinated & Grilled Aubergine

Black Garlic Glaze, Harissa Heirloom Grain & Couscous Salad

### Mushroom Tortellini

Wild Mushroom, Spinach & Fresh Shaved Parmesan

## SIDES

Thick Cut Chips / Skinny Fries 5.50

Seasonal Vegetables 6.50

Beer Battered Onion Rings 6.00

Chilli & Lemon Broccoli 6.00

Toasted Garlic Ciabatta 5.00

Tomato & Red Onion Salad 6.50

## DESSERTS

### Buttermilk Panna Cotta

Warm Rhubarb Compote

### Caramel Brownie

Whipped Cream, Caramel Drizzle

### Penderyn Whiskey Trifle

Whiskey soaked Sponge,  
Seasonal Fruits, Vanilla Custard

2 Courses £25.00 | 3 Courses £30.00

Please be advised we work with all the allergens in our Kitchen.  
Therefore, we cannot guarantee food cooked on our premises is free from any allergens.  
If you have any allergies, or are concerned about the ingredients in the dish, please speak to a member of our team.