

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives - £3.50

## Starters

- Soup of the Day (V), *Homemade Bread\**  
Crispy Belly of Pork, *Asian Greens, Carrot & Anice Purée and Honey & Soy Dressing\**  
Sautéed King Prawns, *Chili and Garlic Butter & Toasted Sourdough\**  
Poached Hens Egg (V), *Purple Sprouting Broccoli and Chili & Caper Dressing\**  
Duck Orange & Green Peppercorn Terrine, *Apple Chutney & Ciabatta Thins\**  
Charred Apricot Halves (Ve), *Vegan Feta Chicory Salad, Pickled Walnuts  
& Pomegranate Dressing\**

## Main Courses

- Duo of Lamb, *Braised Lamb Shepherd's Pie, Charred Lamb Cutlet, Buttered Spring Greens  
& Lamb and Rosemary Jus\**  
Roasted Pork Fillet, *Dauphinoise Potato, Tenderstem Broccoli, Black Pudding Crumb, Apple Tatin  
& Popping Rhinds\**  
8oz Sirloin, *Fries\*, Confit Tomato, Garlic Butter, Rocket Salad & Peppercorn Sauce\**  
Pan Roasted Salmon, *Champ Mashed Potato, Samphire, Citrus  
& Chive Cockle Beurre Blanc\**  
Beetroot Gnocchi (V), *Asparagus, Hazelnut Pesto & Goats Cheese Bon Bon*  
Roast Cauliflower Saag Aloo (Ve), *Onion Rice, Mini Poppadom's & Toasted Cashew Nuts\**

## Sides - £4.50

- Parmesan & Truffle Fries \*    Sautéed Green Beans & Shallots \*  
Beer Battered Onion Rings \*    Rocket & Parmesan Salad \*

*\*Gluten-Free fries available upon request*

## Desserts

- Granny Smith Apple Parfait, *Cinnamon Crumb, Butterscotch Sauce & Toffee Popcorn\**  
Warm Almond & Raspberry Tart, *Raspberry Ripple Ice Cream<sup>2,4,6,7,10</sup>*  
Lemon Curd Cheesecake, *Raspberry Sorbet, White Chocolate Soil & Crushed Meringue\**  
Chocolate & Passion Fruit Tart, *Coconut Chantilly, Mango Crisps & Passion Fruit Nectar*  
Selection of Homemade Sorbets (Ve) *with Summer Fruits\**  
Selection of Locally Sourced Cheeses with Homemade Chutney,  
*Selection of Crisp Crackers\**

## Coffee £3.50

V – Vegetarian    Ve – Vegan

*GF & NF alternative ingredients available upon request.*

*Please speak to a member of staff for further information.*

Dinner & Show 2 Courses - £36

Dinner & Show 3 Courses - £45



*Balcony tables incur a £5 per person  
surcharge on Fridays & Saturdays*