

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

Starters

- Soup of the Day (V), *Homemade Bread* *
Honey Glazed Ham Hock Terrine, *Piccalilli & Ciabatta Thins* *
Sautéed King Prawns, *Chili and Garlic Butter & Toasted Sourdough* *
Buffalo Burrata (V), *Beef Tomato Salad, Red Pepper Tapenade, Sherry Vinaigrette & Thai Basil* *
Charcuterie Board, *Cured Meats, Pickles & Apple Chutney* *
Meatballs (Ve), *Tomato Ragu, Flaked Almonds & Basil Pesto* *

Main Courses

- Braised Cumin & Mint Lamb Shoulder, *Brinjal Pickle, Parmentier Potatoes & Lamb Jus* *
Roasted Chicken Breast, *Basil Gnocchi, Baby Carrots, Sun-Blushed Tomato Jus & Feta Crumb* *
8oz Sirloin (£2.50 Supplement for this Dish),
Fries, Confit Tomato & Peppercorn Sauce or Salsa Verde* *
Beer Battered Haddock, *Hand-Cut Rustic Chips, Mint-Crushed Peas & Tartare Sauce* *
Spinach & Ricotta Tortelloni (V), *Peas and Broad Beans, Alfredo Sauce & Smoked Oil*
Chickpea & Squash Coconut Curry (Ve), *Spinach & Aromatic Rice* *

Sides - £4.50

- Parmesan & Truffle Fries * Sautéed Green Beans & Shallots *
Roasted Garlic New Potatoes * Rocket & Parmesan Salad *

*Gluten-Free fries available upon request

Desserts

- Glazed Lemon Tart, *Crushed Meringue & Raspberry Sorbet* *
Vanilla Panna Cotta, *Summer Fruit Compote & Textures of Summer* *
Raspberry & Shortbread Eton Mess, *Honeycomb Tuile* *
Chocolate Brownie (Ve), *Strawberry & Yuzu Ice Cream* *
Selection of Homemade Sorbets (Ve) *
Please select from Gin & Tonic, Strawberry, Mango or Coconut Sorbet
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