



£15.00 for Two Courses
£20.00 for Three Courses

Available

*Lunch & Dinner Monday to Friday & Saturday Lunch
From 12pm till 2.45pm & 7pm till 10pm*

We are delighted to present our latest offer. This menu offers excellent value, whilst still reflecting the quality of our à la carte menu and demonstrating our ethos of supporting local suppliers and ingredients.

These offers cannot be used in conjunction with any other discount

****Subject to availability**

Please inform us of any allergies we should be aware of, at the time of booking

We have an extensive wine list available for you to choose from to compliment your meal



*We are now serving both Pre and Post Theatre
Suppers*



We open at 5.15pm for Pre-Theatre and have a menu designed for speed of service, please book as we get very busy during the season.

Bookings are essential for Post Theatre.

MENU

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Terrine of Parma Ham and soft Italian cheese with dressed leaves and basil oil

Chef's Homemade Soup of the Day (V)

Ragout of Plum Tomatoes on a Garlic Bruschetta and a Balsamic reduction (V)

Fillet of smoked Mackerel, pickled Red Cabbage salad & Honey and Mustard dressing

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Sautéed Pigeon on braised Puy Lentils and a Garlic jus

Breast of Chicken with a Sweet Potato purée & Mediterranean stuffing, Quince and Rosemary sauce

Thai style Salmon with a Noodle salad and Coconut sauce

Warm Mediterranean salad with braised Fennel and Garlic Crôutons (V)

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Side Dishes to accompany your main course:-

Selection of three Vegetables of the day	£2.00
Roasted Plum Tomatoes with Shallots & Balsamic	£2.25
Buttered Leaf Spinach, Shallots & Pine Nuts	£2.50
Salads: Mixed / Leaf / Tomato and Onion	£2.25
Potato Gratin	£2.50
Minted New Potatoes	£2.00

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Lime and Chilli Cheesecake with Coconut ice cream

Selection of Homemade ice creams from Caroline's Dairy

Trio of Cheeses with Biscuits & homemade Chutney

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If you suffer from any allergy, please inform us when placing your order
Please feel free to pre-order your desserts for speed of service or to bring your cheeses to room temperature.