



Dinner Menu

2 courses £24.95 / 3 courses £29.95

Overture

Homemade soup with house baked bread (v)

Tempura mushrooms, lemon, parsley oil and crispy sage (v)

Scorched mackerel, citrus tea, carrot and cress

Thyme & oak smoked duck breast, walnut crumb, ginger syrup and dates

Poached hen's egg, herb and caper sauce, crushed almonds, mixed seeds and toast (v)

Act 1

Herb poached chicken breast, crushed peas, wilted greens, vine tomatoes, juniper oil and mint

8oz Ribeye steak, chimichurri sauce, hand cut chips, wilted greens and jus + **£6.00**

Rolled pork belly, wilted greens, butternut purée, roasted peach, amaretto crumb, crispy pork skin and jus

Sea bream, lemongrass broth, soba noodles, sesame pak choi

Grilled courgette, toasted seeds, deep fried tofu, celery, feta & walnut salad, parsley oil dressing (v)

Lentil dhal, spinach, sweet potato, raita and flatbread (v)

Ensemble + £3.25

Hand cut chips Seasonal vegetables Seasonal salad Spring greens & garlic mushrooms

Finale

Chocolate mousse, crushed candied peanuts and cherry sorbet

Compressed strawberries in gin, apricot glaze, basil crumble, rosewater and balsamic reduction

Salted melon, apple granita, elderflower syrup, honeycomb

Ovation cheese board + **£1.50**

Selection of ice-cream and sorbets

£ incurs a supplement

Your table will be reserved for you during the interval.

Please kindly order any desserts/drinks/coffees from your waiter pre-show.

All of our dishes are locally sourced where possible, and freshly cooked to order by Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. (v) – suitable for vegetarians.

Please be aware some of our dishes may contain nuts. Allergen information available – please ask.

Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.

An optional £1.00 donation will be added to your bill for our auditorium appeal.