

Dinner Menu

2 courses £24.95 / 3 courses £29.95

Overture

Homemade soup with croutons (v)

Crispy hen's egg, cep purée, pickled mushrooms, oregano and cress (v)

Chorizo pâté, asparagus, smoked garlic purée, sage butter, toast

Torched sardines, watercress, new potatoes, parsley oil, pine nuts

Act 1

8oz Ribeye steak, barbequed herb buttered corn on the cob,
pumpkin purée, jus + **£6.00**

18 hour slow cooked rolled pork belly, honey glazed roasted fig, smoked almonds, thyme &
apple sauce, pork crackling and jus

Pan fried sea trout, shrimp risotto, basil

Free range chicken breast, creamed bacon and leeks, puffed wild rice, jus

Cauliflower pancake, salsa Verde, shallot jam (v)

Wild mushroom, garlic, rocket and chive risotto (v)

Ensemble + £3.25

Hand cut chips Autumn vegetables New potatoes

Finale

Dark chocolate and sea salt torte, lime gel, vanilla ice cream, scorched meringue

Crispy hazelnut cannoli, spiced caramel, sour cherries

White wine poached pear, citrus cheesecake, shortbread, blueberries

Ovation cheese board + **£1.50**

Selection of ice creams 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.