



Hospitality Menu

2 courses £24.95 / 3 courses £29.95

Overture

Ham hock terrine, rhubarb ginger chutney, pickled mushrooms, pecan crumb

Salmon gravlax, horseradish mayonnaise, dill & gin syrup, cucumber, cress

Potato & parsnip gratin, saffron pickled cauliflower, asparagus, grapefruit (v)

Act 1

Pan fried seabass, pine nut crust, carrot and turmeric purée, roasted tomato, parsley oil

Free range chicken breast, dukkah crumb, fondant potato, charred shallot, parsnip purée, jus

Spinach, pea, feta and cress risotto Verde (v)

Ensemble + £3.25

Chunky chips

Seasonal vegetables

New potatoes

Finale

Vanilla panna cotta, blackberries, almond lemon crumb, pistachio gelato

Rum baba cake, Chantilly cream, raspberries, scorched meringue

Selection of gelato and sorbets

Coffee & chocolate + £2.50pp

£ incurs a supplement

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.