



Dinner Menu

2 courses £24.95 / 3 courses £29.95

Overture

Homemade soup with croutons (v)

Pumpkin terrine, sunflower paste, parsnip purée, radish cress, roasted kelp (v)

Barbecue glazed pork cheek, shallot jam, wholegrain mustard mayo, walnut crumb

Charred mackerel, smoked shrimp broth, fennel, lemon zest, watercress, ginger

Act 1

Chargrilled fillet steak, pan fried hispi cabbage, chunky chips, jus + **£6.00**

18 hour slow cooked & rolled pork belly, pomme purée, crackling, glazed plum, herb crumb, jus

Pan fillet of fried bream, chive mash, sauce vierge

Free range chicken breast, carrot and squash purée, baby leeks, pecan crumb, lemon oil, jus

Tagliatelle, green pesto, heritage tomatoes, smoked garlic, chives, rocket (v)

Butternut squash, kale, sun-blushed tomatoes, pine nuts, pickled swede, spinach, green salsa (v)

Ensemble + £3.25

Chunky Chips Seasonal vegetables New potatoes

Finale

Dark chocolate torte, blackberries, honeycomb, amaretto gelato

Sticky toffee pudding, toffee sauce, shortbread crumb, vanilla gelato

Forest berries Pavlova, pine syrup, caramelized apple sauce, crispy cherries

Ovation cheese board + **£1.50**

Selection of gelato 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+.