



Dinner Menu

2 courses £24.95 / 3 courses £29.95

Starter

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

Main course

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)

Side orders + £3.25

Chunky Chips

Seasonal vegetables

New potatoes

Dessert

Dark chocolate torte, blackberries, honeycomb, amaretto gelato

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

Ovation cheese board + £1.50

Filter coffee & chocolate +£2.50pp

£ 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+.