

BACKSTAGE BREAKFAST MENU

SMALLER PLATES

Backstage Breakfast Bun | £8

Your choice of sausage, bacon, egg or vegan sausage in a Wildfarmed bun, all served with homemade onion relish and ketchup or brown sauce

Crumpets | £3.50

Two toasted crumpets served with whipped butter and jam or Marmite

Fruit Salad | £5

A selection of fresh fruit with a ginger and turmeric syrup

Granola | £6

Housemade granola with jam and natural or coconut yoghurt

Winter Porridge | £6

Creamy spiced oats, blackberries and almonds

Dippy Egg | £3.50

A soft boiled Clarence Court egg with buttered bread soldiers

Pastries | £4

LARGER PLATES

Shakshuka | £11

Baked eggs or marinated tofu with pepper, tomato, onion and herbs with North African spices and toast

Pancakes | £10

Homemade buttermilk pancakes with a choice of either:

- Bacon and maple syrup
- Jam, cream and crispy caramel pastry

Scrambled

Eggs | £10

Scrambled Clarence Court eggs, tenderstem broccoli, semi-dried tomatoes and chives

- Add crumpets or toast (+£2)

Extras | £2.50

- Bacon
- Cumberland sausage
- Vegan sausage
- Hash brown
- Egg (fried or scrambled)
- Roasted tomatoes
- Marinated tofu

BACKSTAGE LUNCH MENU

Soup | £6

Homemade soup with toasted sourdough. Please ask for today's variety

Sandwiches | £7

Served on white sourdough bread with piccalilli:

- Country ham, Wookey Hole cave-aged cheddar and blossom honey
- Smoked salmon, cream cheese and dill
- Free-range egg and parsley mayonnaise

Mac & Cheese | £7

Macaroni with a Parmesan and Cheddar sauce with chives

Aubergine

Parmigiana | £8

Baked aubergine layered with buffalo mozzarella and a rich tomato sauce

Quiche of the Day

Served with:

- House salad (£7.5)
- Your choice of seasonal salad (£11)

Seasonal

Salads | £7

- Quinoa, roasted broccoli pickled cucumber and cashew
- Slow-roasted butternut squash, lemon, pomegranate molasses, crispy shallots and St Agur blue cheese
- Roasted winter root vegetables, puy lentils, crispy onion and thyme
- Braised crispy kale, roasted chickpeas, pickled carrot and ginger

Add any of the following to your salad:

- Chicken thigh/Salmon fillet (+£5)
- Marinated tofu (+£3)

Sides | £3.5

- Skin-on fries
- House salad

DESSERT

Backstage Brownie | £7

Homemade brownie, pistachio ice cream

BACKSTAGE PRE-SHOW MENU 4–7pm

£24 or £30 with a 175ml glass of house wine (red or white)

Choose three dishes per person:

Roasted Butternut Squash
with St Agur

Burrata

Beef Featherblade

Winter Roots with Puy Lentils

Aubergine Parmigiana

Kale, Roasted Chickpeas
and House Pickles

Served with a Market Salad per person

BACKSTAGE DINNER MENU

White Sourdough | £3.50
With salted butter

Charcuterie
Board | £15
Selection of cured meats,
cheeses, pickles and breads

Butternut
Squash | £7
Pomegranate molasses, crispy
shallots, spices and St Agur blue
cheese dressing

Winter Roots | £7
Slow roasted root vegetables,
puy lentils and thyme

Kale & Chickpea | £7
Braised and crispy curly kale,
roasted chickpeas, pickled carrot
and ginger

Hen of the Woods Mushroom |
£11
Poached and roasted with
aromatics, Clarence Court egg
and apple relish

Aubergine
Parmigiana | £8
Baked aubergine layered with
buffalo mozzarella and a rich
tomato sauce

Burrata from
Puglia | £10
Heritage tomatoes, basil,
balsamic and olive oil

Crispy Soft-Shell Norfolk
Cromer
Crab | £8
Lemon, chilli and dill mayo

Sticky Teriyaki
Corn-Fed Chicken Thigh | £7
Plum and sesame

Mac & Cheese | £7
Macaroni pasta, chives,
Parmigiano Reggiano and
cheddar sauce

Beef Featherblade | £12
Carrot puree, red onion relish
and gravy

Pork Belly | £12
Braised cabbage and apple sauce

Skin-On Fries | £3.50

Market Salad | £3.50
Amalfi lemon vinaigrette

DESSERT

Backstage
Brownie | £7
Homemade brownie, pistachio
ice cream

Cardamom
Fudge | £2
Smoked Maldon sea salt