

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