

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 & ketchup or brown sauce

Crumpets/ Toast | £3.5

Two toasted crumpets or slices of toast served with whipped butter & jam or Marmite (V)

Granola | £6

Housemade granola with jam & coconut yoghurt (Ve, GF)

Winter Porridge | £6

Creamy spiced oats, blackberries & almonds (Ve)

Dippy Eggs | £5.5

Two soft boiled Clarence Court eggs with buttered bread soldiers (V)

Pastries | £4 (V)

LARGER PLATES

Shakshuka | £11

Baked egg or marinated tofu with pepper, tomato, onion & herbs with North African spices & toast (VeO)

Pancakes | £10

Homemade buttermilk pancakes with a choice of either:

- Bacon and maple syrup
- Lemon and sugar (V)

Scrambled Eggs | £11

Three scrambled Clarence Court eggs, semi-dried tomatoes & chives on toast (V, GFO)

- Add smoked salmon (+£4)

Sides | £2.5

- Hash browns (Ve)
- Egg (fried or scrambled) (V)
- Roasted tomatoes (Ve)

Extras | £3.5

- Bacon
- Cumberland sausage
- Vegan sausage (Ve)
- Marinated tofu (Ve)

V – Vegetarian

VO – Vegetarian Option

Ve – Vegan/Plant-Based

VeO – Vegan Option

GF – Gluten Free

GFO – Gluten Free Option

BACKSTAGE DRINKS MENU

HOT DRINKS

Cappuccino | £3.6

Caffè Latte | £3.6

Americano | £3

Cortado | £3

Espresso | £2

**Double
Espresso** | £2.5

Macchiato | £3

Iced Coffee | £3.6

Decaf coffee available

Teas/Infusions | £2.6

- English Breakfast
- Earl Grey
- Decaf
- Triple Mint
- Chamomile
- Green

Syrups | £0.5

Milks Dairy/Oat/Soya/Almond

SPECIALTY HOT DRINKS

Chai Latte | £3.6

Dirty Chai | £4

Hot Chocolate | £3.6

Mocha | £3.6

Choccy Chai | £4

Matcha | £4

SOFTS/JUICES

Eager Juices | £4.5

- Orange
- Apple
- Cranberry
- Pineapple

Karma Softs | £4.5

- Karma Kola
- Sugar Free Kola
- Lemony Lemonade
- Orangeade

BACKSTAGE LUNCH MENU

FROM THE COUNTER

Soup | £6

Homemade soup with toast
(V, GFO)

Sandwiches | £7

Please ask for today's selection (VeO, GFO)

Quiche Lorraine | £7

Served with house salad at room temperature (V, GF)

SEASONAL SALADS | £8

Butternut Squash

Pomegranate molasses, crispy shallots & blue cheese (V, GF)

Winter Roots

Puy lentils, crispy artichoke & thyme (Ve)

Spiced Persimmon

Elote mole (sweetcorn) & coconut yoghurt (V, GF)

Pea & Mint

Green beans, leaves, lemon & almonds (Ve, GF)

Extras | £5

- Chicken thigh (GF)
- Salmon Fillet (GF)

SMALL PLATES

Shakshuka | £11

Baked egg or marinated tofu with pepper, tomato, onion & herbs with North African spices & toast
(V, VeO, GFO)

Mac & Cheese | £8

Macaroni with a parmesan & cheddar sauce with chives

Vegan Aubergine Parmigiana | £10

Baked aubergine layered with cashew 'notzzarella' cheese & a rich tomato sauce (Ve, GF)

Sides | £3.5

- Skin-on fries (Ve)
 - House salad (Ve)
 - Marinated Tofu (Ve)
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DESSERTS | £7

Backstage Brownie

Homemade brownie & pistachio ice cream (V)

Bread & Butter Pudding

Pastries, cinnamon & chocolate with Mercer & Co. spiced rum cream (V)

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BACKSTAGE PRE-SHOW MENU 4-7pm

£24 per person

or

£30 per person

with a 175ml glass of
house wine

Choose 3 dishes
per person:

**Roasted Butternut
Squash with blue
cheese** (V, GF)

Burrata (V, GF)

**Braised Beef
Featherblade** (GF)

Pea & Mint Salad
(Ve, GF)

**Vegan Aubergine
Parmigiana** (Ve, GF)

**Winter Roots
& Lentil Salad** (Ve)

SIDES

Skin-On Fries | **£3.5**
(Ve)

Potato Pave | **£5**
(GF, V)

Market Salad | **£3.5**
(Ve)

DESSERT

**Backstage
Brownie** | **£7** (V)

**Cardamom
Fudge** | **£2** (V, GF)

**Bread & Butter
Pudding** | **£7** (V)

Sorbet | **£4.5** (Ve, GF)

Lemon Tart | **£5** (V, GF)

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SMALL PLATES

7-10pm

SHARING PLATES

Choose 2/3 dishes per person

Charcuterie Board | £15

Selection of cured meats, cheeses, pickles, fig & breads

Butternut Squash | £8

Pomegranate, shallots & blue cheese (V, GF)

Winter Roots | £8

Puy lentils, crispy artichoke & thyme (Ve)

Pea & Mint | £8

Green beans, leaves, lemon & almonds (Ve, GF)

Vegan Parmigiana | £10

Aubergine, cashew cheese & tomato (Ve, GF)

Burrata from Puglia | £10

Sweet fig, toasted seeds & balsamic (V, GF)

Braised Beef Featherblade | £12

Carrot puree, red onion relish & jus (GF)

Pork Belly | £12

Braised cabbage & apple sauce (GF)

Ratatouille | £10

Mushroom, aubergine & thyme polenta (V, GF)

Charred Greens | £10

Broccoli, cauliflower, pepper puree & salsa verde (Ve, GF)

Breaded Teriyaki Chicken Thigh | £10

Ginger hispi cabbage & sesame (GF)

Mac & Cheese | £8

Pasta, chives & cheddar & parmesan sauce

SIDES

Skin-On Fries | £3.5 (Ve)

Market Salad | £3.5 (Ve)

Amalfi lemon vinaigrette

Potato Pave | £5

Garlic aioli (GF, V)

Toasted Bread | £3.5

With salted butter (V, GFO)

DESSERT

Backstage Brownie | £7

Pistachio ice cream (V)

Bread & Butter Pudding | £7

Mercer & Co. spiced rum cream (V)

Lemon Tart | £5 (V, GF)

Cardamom Fudge | £2 (V, GF)

Sorbet | £4.5 (V, GF)

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BACKSTAGE

777 MENU

7 SMALL PLATES
£7 EACH
FROM 7pm-10pm

Butternut Squash

Pomegranate, shallots
& blue cheese (V, GF)

Winter Roots

Puy lentils, crispy artichoke
& thyme (Ve)

Vegan Parmigiana

Aubergine, cashew cheese
& tomato (Ve, GF)

Pork Belly

Braised cabbage
& apple sauce (GF)

Ratatouille

Mushroom, aubergine
& thyme polenta (V, GF)

Charred Greens

Broccoli, cauliflower, pepper
puree & salsa verde (Ve, GF)

Breaded Teriyaki Chicken Thigh

Ginger hispi cabbage
& sesame (GF)

SIDES

Skin-On Fries | **£3.5**
(Ve)

Market Salad | **£3.5**
Amalfi lemon vinaigrette (Ve)

Potato Pave | **£5**
Garlic aioli (GF, V)

Toasted Bread | **£3.5**
With salted butter (V, GFO)

DESSERT

**Backstage
Brownie** | **£7**
Pistachio ice cream (V)

**Bread & Butter
Pudding** | **£7**
Mercer & Co. spiced rum cream (V)

Lemon Tart | **£5** (V, GF)

Cardamom Fudge | **£2**
(V, GF)

Sorbet | **£4.50** (V, GF)

The 777 menu cannot be used in conjunction with any other discounts.

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