

BACKSTAGE BREAKFAST MENU

SMALLER PLATES

Backstage Breakfast Bun | £8

Your choice of sausage, bacon, egg or vegan sausage in a ciabatta bun, all served with homemade onion relish & ketchup or brown sauce
(VeO, GFO)

Crumpets/Toast | £3.5

Two toasted crumpets or ciabatta served with whipped butter & jam or Marmite **(V)**

Granola | £6

House made granola with jam & coconut yoghurt **(Ve, GF)**

Porridge | £6

Creamy spiced oats, berries & almonds **(Ve)**

Spinach & Feta Filo Pastry | £5 (V)

Pastries | £4 (V)

LARGER PLATES

Shakshuka | £11

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

Frittata | £7.5

Homemade egg frittata with seasonal a vegetable filling (served at room temperature)
(V, GF)

Filled Croissant | £10

Two scrambled Clarence Court eggs, chives **(V)**
• Add smoked salmon (+£4)

Sides | £3.5

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

Extras | £3.5

- Bacon
- Cumberland sausage
- Vegan sausage **(Ve)**

V – Vegetarian
VO – Vegetarian Option

Ve – Vegan/Plant-Based
VeO – Vegan Option

GF – Gluten Free
GFO – Gluten Free Option

BACKSTAGE LUNCH MENU

FROM THE COUNTER

Soup | £6

Homemade soup with croutons
(V, GFO)

Sandwiches | £7

Please ask for today's selection.
Served in a ciabatta bun
(VeO, GFO)

Frittata | £7.5

With seasonal vegetable filling
(served at room temperature)
(V, GF)

SEASONAL SALADS | £8

Butternut Squash

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

Beetroot & Bulgur Wheat

Crispy artichoke, thyme (Ve)

Pea & Mint

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

Extras | £6

- Lemon & Pepper
Chicken Breast (GF)
- Salmon Fillet (GF)
- Tofu Tempura (Ve)

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)

DESSERTS | £7

Backstage Brownie

Homemade chocolate and nut
brownie & pistachio ice cream (V)

Bread & Butter Pudding

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

Summer Fruits Meringue

Cream, seasonal berries (V, GF)

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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)

**Beetroot &
Bulgur Wheat** (Ve)

SIDES

Skin-On Fries | £3.5
(Ve)

Potato Pave | £5
(V, GF)

Market Salad | £3.5
(Ve)

DESSERT

**Backstage
Brownie** | £7 (V)

**Cardamom
Fudge** | £2 (V, GF)

**Summer Fruits
Meringue** | £7 (V, GF)

Sorbet | £4.5 (Ve, GF)

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BACKSTAGE SMALL PLATES

7-10pm

SHARING PLATES

Choose 2/3 dishes per person

Butternut Squash | £8

Pomegranate, shallots & blue cheese (V, GF)

Beetroot & Bulgur Wheat | £8

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)

DESSERT

Backstage Brownie | £7

Chocolate & nuts with pistachio ice cream (V)

Bread & Butter Pudding | £7

Mercer & Co. spiced rum cream (V)

Cardamom Fudge | £2 (V, GF)

Sorbet | £4.5 (Ve, GF)

Summer Fruits Meringue | £7 (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)

Beetroot & Bulgur Wheat

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

Chocolate and nuts, pistachio ice cream (V)

Bread & Butter Pudding | £7

Mercer & Co. spiced rum cream (V)

Cardamom Fudge | £2 (V, GF)

Sorbet | £4.5 (V, GF)

Summer Fruits Meringue | £7 (V, GF)

Cream, seasonal berries

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

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