

BACKSTAGE PRE-SHOW MENU

Two courses for £26

Three courses for £33

STARTERS

Courgette Fritters, herbs mayonnaise (V, GF, VeO)

Goat's Cheese Stuffed Peppers, olive tapenade (V, GF)

Squash Arancini, fried sage leaves, aioli (Ve, GF)

Potato Pavé, aioli (V, GF)

MAINS

Chicken Escalope, fennel salad, roasted new potatoes, pomodoro sauce (GF)

Marinated Mushroom Skewer, Greek salad, tapenade, Lebanese garlic sauce (V, GF, VeO)

Sage & Squash Risotto, parmesan (GF, VeO)

Featherblade of Beef, squash purée, asparagus, gremolata, beef jus (GF) | +£3

Seared Salmon, chorizo & borlotti cassoulet, crispy cavolo nero (GF)

Spinach & Ricotta Cannelloni, pea shoots, parmesan (V)

SIDES

Skin-On Fries (Ve, GF) | £5

Fennel, Cucumber & Dill Salad (Ve, GF) | £6

DESSERTS

Crème Brûlée (V, GF)

Summer Berry Meringue (V, GF)

Brownie, served with vanilla ice cream (V)

Sorbet (Ve, GF)

Affogato with Vanilla Ice Cream (V, GF)

Add a shot of Saliza Amaretto +£3

V.....Vegetarian
Ve.....Vegan/Plant-Based
GF.....Gluten Free
VO.....Vegetarian Option
VeO...Vegan Option
GFO...Gluten Free Option

If you have any food allergy or intolerance, please speak to a member of our team before ordering or consuming any item of food from our menu. While we take all reasonable steps to ensure that our allergy data is accurate and have procedures in place to manage allergens, our kitchens do use allergenic ingredients, and we cannot guarantee that our products are 100% free from any allergen due to the risk of cross-contamination.

A discretionary 12.5% service charge will be added to your bill.