

TWO COURSE SET MENU £20.50

TABLE NUMBER

NUMBER IN YOUR PARTY

NAME OF YOUR PARTY

We would be grateful if you could settle your bill prior to the performance

Spike

Thursday 27 January to Saturday 05 March

FRESHLY MADE BREAD, OIL AND OLIVES PLATTER G (wheat) *Vegan option available*

CHARGRILLED PORK RIBEYE

With a port & peppercorn sauce served with crushed potato **Mk, A**

MEXICAN BEEF CHILLI

Served on a bed of basmati rice with sour cream, cheese & corn chips **Mk**

FISHERMAN'S CRUMBLE

A selection of fish in a creamy white wine & tarragon sauce, with a cheese & breadcrumb topping **G(wheat), A, F, Mk**

SPINACH, MUSHROOM & STILTON PIE **V**

Served with crushed potato **G(wheat), Mk**

ROASTED VEGETABLE & THREE BEAN CHILLI **Vg**

Served on a bed of basmati rice with vegan sour cream, cheese & corn chips

All main courses are served with a bowl of fresh seasonal vegetables for the table

VEGAN SALTED CARAMEL & PECAN CHEESECAKE **Vg N** (pecan)

LEMON POSSET WITH A GINGER SHORTBREAD **G** (wheat), **Mk, S**

DOUBLE CHOCOLATE SPONGE PUDDING WITH A WHITE CHOCOLATE SAUCE

Mk, E, G (wheat), **So**

FRESH FRUIT SALAD

SELECTION OF ENGLISH CHEESE & OATCAKES (£2.50 supplement)

With spiced onion chutney **Mk, C**

COFFEE & TEA available from £2.50

CREAM TEAS £7.50 - Available after matinée performances, please pre-order before the show. Homemade Scones with Clotted Cream, Strawberry Jam and a Pot of Tea **Mk, G(wheat)**

ALLERGENS

P peanut, **N** nuts, **Mk** milk, **G** gluten, **E** eggs, **F** fish, **S** sulphates, **C** celery, **M** mustard, **So** soya, **Ss** sesame, **Cr** crustaceans, **L** lupin, **Mol** molluscs, **A** alcohol. **V** Vegetarian, **Vg** Vegan

Service charge at your discretion. Where possible produce has been sourced locally.