

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

Bleak Expectations

Friday 27 May to Saturday 2 July

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

PORK BELLY IN APPLE & CIDER

Served on a cheese and bacon potato cake **A, Mk, E**

THAI TIGER PRAWN SKEWERS

Served on a bed of coconut basmati rice with a Thai green curry sauce **Cr**

LAMB & JERSEY ROYAL POTATO PIE

Slow roasted lamb & Jersey Royal potatoes in a shortcrust pastry casing
G(wheat)

TEMPURA VEGETABLE THAI GREEN CURRY **Vg**

Served on a bed of coconut basmati rice

RATATOUILLE FILLED TUSCAN RED PEPPER **V**

Roasted red pepper filled with ratatouille topped with a parmesan crumble
Mk, G(wheat)

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

DOUBLE CHOCOLATE TART

served with clotted cream **G(wheat), Mk, So**

LEMON & SHORTBREAD FOOL **G(wheat), Mk**

VEGAN PLUM TARTE TATIN WITH VEGAN CREAM **G(wheat) V**

FRESH FRUIT SALAD **V**

SELECTION OF ENGLISH CHEESE & OATCAKES (£2.50 supplement)

With spiced onion chutney **Mk, C**

COFFEE & TEA available from £2.50

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.