

THE WATERMILL THEATRE'S

DINING SIDE RESTAURANT

TWO COURSE SET MENU £25.00

APPETISERS

ARTISAN BREAD PLATTER WITH OILS, BUTTER, ANTI PASTI OLIVES
(dietary alternative available) G(wheat), Mk.

ENTRÉES

CHICKEN & CHORIZO JAMBALAYA

Cajun Inspired spiced rice dish with tomato and peppers, served with balsamic glazed green beans. S

BABY RACK OF PORK RIBS

Slow cooked in a Bourbon BBQ glaze, served with paprika corn on the cob, sweet potato fries & salad garnish. A

BERKSHIRE SMOKED TROUT & ASPARAGUS SHORTCRUST PASTRY QUICHE

Served on a bed of mixed salad and hot new potatoes with a dill & mint yoghurt dressing. F, Mk, E, G(wheat)

TUSCAN RED PEPPER CRUMBLE Vg

Roasted red pepper filled with courgette, aubergine, tomato, onion & garlic with vegan cheese & gluten free crumb topping, served with new potatoes on a bed of salad leaves.

BUCKET OF CHIPS WITH MAYONNAISE AND KETCHUP £4.25 E, M

DESSERT

CARAMELISED RED APPLE FOOL GARNISHED WITH CANDY FLOSS

Mk

KNICKERBOCKER GLORY

Strawberry and vanilla ice cream, with lots of sprinkles and sauce. Mk

SALTED CARAMEL POPCORN CHEESECAKE Vg

Gluten Free

FRESHLY CUT FRUIT SALAD Vg

Served with a raspberry coulis.

ENGLISH CHEESE SLATE (£2.75 SUPPLEMENT)

A selection of Somerset brie, mature cheddar & Somerset Applewood with oatcakes and spiced onion chutney. Mk, C

TEA AND COFFEE AVAILABLE FROM £2.95

(V) Vegetarian, (Vg) Vegan

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.