

October Pre-Show Menu

Two courses £14.99. Three courses £19.99

A little nibble before your meal

Marinated olives £3.00 Houmous with pitta and crudités £3.95

To start

Soup of the Day **V VGO DFO GFO**

Served with a wedge of bloomer. Ask for today's special

Tomato & Avocado Bruschetta **V VGO Df GFO**

Tomato, red onion, garlic and parsley salsa topping and crunchy bruschetta with smashed avocado. Sprinkled with chilli flakes and lemon zest .

Baked Rosemary and Garlic Camembert **GFO**

Baked to perfection and served with bloomer bread and crudités to dip

Main Course

Kind Prawn & Courgette Linguine

Light and zingy pasta dish tossed in a garlic and chilli oil. Served with a rocket and parmesan salad

Slow Cooked Lamb Shank

Cooked in a shallot and red wine, mint gravy. Served with buttery mash potato vegetables and that gravy

Vegan Mexican Bean Chilli **V VG Df**

Spicy mixed bean chilli with roasted sweet potatoes served with lots of fresh herbs and rice

Puddings

Warm Homemade Chocolate Brownie **V GF**

Served with ice cream

Chocolate & Raspberry Truffle Stack **V VG**

Vanilla Cheese Cake **V**

Served with zesty berries

Please remember everything is cooked fresh to order to ensure maximum deliciousness. It will be worth the wait!

V Vegetarian

VG Vegan VGO Vegan Option

DF Dairy Free

DFO Dairy Free Option

GF Gluten Free

GFO Gluten Free Option