

## November 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

Fig, Raspberry & Prosciutto Salad **GFO**

Sweet and salty salad with beetroot cubes, mozzarella cheese, rocket and a balsamic vinegar dressing

Spiced Falafel Bowl **V VGO**

Homemade lemon humus base topped with salad leaves, roasted veg, dried fruit and two warm falafel balls and sweet peas

### *Main Course*

Sesame-Crusted Salmon Fillet

Baked salmon sat on top of an oriental flavoured rice of shredded spring onions, ginger garlic soy, pack choy, carrots and mushrooms

Vegan Moroccan Tagine **V VG Df**

Flavour packed tagine of aubergine, cauliflower, sweet potato, chick peas, carrots and dried fruit. Garnished with fresh parsley and nuts and served with fluffy white rice.

Steak and Ale Pie

*Homemade steak and ale pie with a rich gravy, shallots and mushrooms served with buttery mash and seasonal vegetables*

### *Puddings*

Warm Homemade Chocolate Brownie **V GF**

Served with ice cream

Vegan Panna Cotta **V VG GF**

Topped with a chunky berry coulis

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**