



## MENU

### STARTERS

**Seasonal Vegetable soup (V)**  
bread roll & sea salted butter  
*(Vegan and Gluten free versions available)*

**Sautéed garlic mushrooms (V)**  
toasted ciabatta

**Salmon fishcake**  
watercress sauce

**Chicken liver parfait**  
toasted ciabatta & plum chutney

### MAINS

**Pork medallions with pepper sauce**  
green beans, chips or new potatoes

**Fish Pie (GF)**  
topped with mashed potato, green beans & garden peas

**Oven baked chicken in white wine & tarragon sauce**  
green beans, rice or new potatoes

**Vegan Jackfruit Balti (Vg)**  
rice, flatbread & mango chutney

### DESSERTS

**Passion fruit & mango Cheesecake (V)(GF)**  
vanilla ice cream

**Apple tart (V)**  
custard

**Vegan chocolate & orange dessert (Vg)(GF)**  
blood orange sorbet

**Salted caramel profiteroles (V)**  
filled with whipped cream & a salted caramel glaze

**2 Courses - £17.50**

**3 Courses - £21.50**

**2 Course option is starter & main course**

Price shown is when not included as part of a Dinner & Show Ticket

Menu subject to change

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal when placing your order

(V) Vegetarian | (Vg) Vegan | (GF) Gluten free