

PRE-THEATRE MENU

*All fresh & seasonal produce from local suppliers.
To the right of each dish is our paired drink recommendation.*

Soup of the day with freshly-baked artisan bread (Vg/Veg) (Airen/Moscatel)

Beef kofta Scotch egg, scorched cucumber, tomato quinoa, coriander oil (Merlot)

Pan-seared king prawns, squid ink risotto, coconut, chilli & ginger sauce (Sauvignon Blanc)

Primavera salad, asparagus, peas, broccoli, herb gnocchi (Veg) (N) (Pinot Grigio)

Slow-braised Persian lamb shank, saffron-infused rice, grilled artichoke, fig jus (£3 supplement) (Malbec)

Ayrshire chicken, chorizo, cabbage & potato cake, tenderstem broccoli, lemon & thyme (Chardonnay)

Fillet of seabass, fennel & orange salad, paprika potatoes, sauce vierge (Verdejo)

Cairnhill farm beef burger, smoked cheddar & chorizo jam, fried pickle, hand-cut chips (Rioja)

Slow-cooked aubergine, glazed shallot, tamarind & white bean puree, glazed carrot (Veg) (Frappato)

Espresso panna cotta, chocolate soil, candied pecan nuts, coffee caramel (N) (Irish coffee)

Deconstructed apple crumble, rhubarb purée, vanilla ice cream (Vg version available) (Aspall Cyder)

Macerated strawberries, lemon mascarpone, crushed meringues, lemon balm (Prosecco)

Rum & pineapple upside-down cake, toasted coconut ice cream, lime & mango coulis (Torrontés)

— 2 COURSES £16 - 3 COURSE £21 —

12.5% service on tables of 4 or more

(Veg) Vegetarian (Vg) Vegan (N) contains nuts

Some dishes may contain nuts please ask your server.