

PRE THEATRE MENU

• 2 courses £16.95 per person | 3 courses £19.95 per person •
Available Monday - Thursday 5pm - 6.45pm | Friday - Saturday 5pm - 6pm

TO START

ROASTED TOMATO SOUP (V)
Basil leaves

CRISPY CALAMARI
Sauce tartare

CHICKEN LIVER PARFAIT
Red onion marmalade, sourdough

SALT ROASTED BEETROOT SALAD
Goats' cheese

MAIN COURSES

THE GOVERNOR'S FRIED HADDOCK AND TRIPLE COOKED CHIPS
Mushy peas, sauce tartar, fresh lemon

CHICKEN SUPREME
Parmentier potatoes, seasonal vegetables, red wine jus

MARCO'S BAKED MACARONI CHEESE, WITH POACHED HEN'S EGG (V)
Fricasse of wild mushrooms

8oz SIRLOIN STEAK (£5 supplement)
Triple cooked chips
Add peppercorn sauce or Béarnaise sauce for £3.50

SIDES

GREEN SALAD WITH TRUFFLE DRESSING

GARDEN PEAS WITH FRESH MINT

SEASONAL VEGETABLES

CREAMED LEAF SPINACH WITH HORSERADISH

GARLIC MUSHROOMS

ONION RINGS | POMMES FRITES

DESSERTS

FRESHLY BAKED CRUMBLE OF THE DAY (V)

WARM CHICAGO CHOCOLATE BROWNIE (V)

WARM TREACLE TART WITH CLOTTED CREAM

BAKED VANILLA CHEESECAKE WITH FRESH BLUEBERRY SAUCE (V)