

PRE-THEATRE SET MENU

2 COURSES £22
3 COURSES £26

STARTERS

Chefs soup of the day, warm bread **VE**

Smoked haddock & spring onion fishcake, poached egg, dill mayonnaise

Pan roasted mushrooms, garlic & tarragon sauce, herb oil, focaccia bread **V/VG***

Chicken liver pâté, house chutney, toast

MAINS

Beer battered fish, chips, minted peas, tartare sauce

Butternut squash & sweet potato Wellington, herbs, gravy, sprouting broccoli **VE**

Gammon, fried egg, pineapple, tomato, mushrooms & chips

Carbonara, bacon, parmesan, chives

DESSERTS

Sticky toffee pudding, banana ice cream **VG***

Baked crème brulee cheesecake, fudge pieces. shortbread biscuit

Marshfield ice creams, from a multi award winning ice cream maker based on the Cotswold way. Ask your server for flavours.

SCAN ME



V suitable for vegetarians VE suitable for vegans
VG* dish can be prepared to accommodate a vegan diet.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

Scan for allergy & nutritional information.