

## Pre-Theatre Menu Per Person £ Two Courses Three Courses 31 34

## Starter

Coronation Chicken Terrine & Golden Sultana

A classic terrine of chicken thigh flavoured with vadouvan spices, served with golden raisin chutney, a salad of coriander and red onion with bombay mix

Celeriac Veloute, Hazelnut Vinaigrette & Granny Smith Apple | n, vg, gf A rich soup of roasted celeriac and nutmeg, topped with a crunchy dressing of toasted hazelnuts, lovage, granny smiths and Yorkshire rapeseed oil

## Маіп

Rump of Yorkshire Lamb & Pastry Gravy | gfo

Slowly roasted rump of yorkshire lamb topped with salsa verde made of mint & garlic, with potato puree, buttered hispi cabbage and a lamb pie gravy made from the bones and our pastry trimmings

Roasted Pumpkin & Buckwheat Risotto with Cavolo Nero Pesto | n, vg, gf Creamed buckwheat with confit garlic, cavolo nero and butternut squash sauce, topped with roasted delica pumpkin, cavolo nero pesto & a topping of pumpkin seeds and toasted walnuts

## Dessert

Chocolate Tart, Poached Cherries & Juniper Sorbet | vg, gf Made with organic, single origin mayan red chocolate, in a buckwheat tart case, topped with red wine poached cherries and a cherry and juniper berry sorbet

Jerusalem Artichoke Cake & Walnut Oil Ice Cream | n, gf A soft cake made from jerusalem artichokes & yorkshire rapeseed oil, soaked in a black treacle and rosemary caramel, topped with a spent coffee tuile and walnut oil ice cream

v-vegetarian, vg-vegan, vgo-vegan option, gf-gluten-free, gfo-gluten free option, n-contains nuts, Please speak to your server if you have any allergies and we will try and accommodate where possible.