Pre Theatre

# 2 Courses £28 | 3 Courses £31

## Starter

Ham Hock & Parsley Terrine, Apricot Mustard & Parsley Salad
Yorkshire Strawberry & Tomato Gazpacho, Chervil Pesto & Almond | gf, vg, п
Smoked Mackerel Paté, Сисимber & Caraway Cracker | gf

#### Маіпѕ

Waterford Farm Flat Iron Steak, Nasturtium Salsa Verde & Potato Terrine | gf
Braised Seitan Blanquette, Wye Valley Asparagus, Potato Puree & Lemon Thyme | vg
Scottish Salmon, Smoked Eel & Crab Fishcake, Braised Fennel & Warm Tartare Sauce | s

# **Sides**

Jersey Royal Potatoes & Seaweed Butter   gf, v	6
Marinated Speciality Tomatoes, Shallots, Raspberries & Yorkshire Rapeseed Oil   gf, vg	6
Hispi Cabbage & Courgette Gratin with Confit Garlic & Parsleu   va. п	6

### **Desserts**

Strawberry Trifle With Pimm's Jelly & Cucumber Sorbet | gf

Coconut & Chocolate Parfait, Sweetcorn Sorbet & Coriander Seed Crumble | gf, vg

Lemon Thyme Crème Caramel & Madeira Raisins | gf, v

 $v-vegetarian, vg-vegan, vgo-vegan \ option, \\ qf-gluten-free, \\ qfo-gluten \ free \ option, \\ n-contains \ nuts, \\ s-contains \ shell \\ fish \ Please \ speak \ to \ your \ server \ if \ you \ have \ any \ allergies \ and \ we \ will \ try \ and \ accommodate \ where \ possible.$