



Pre-Concert Menu

2 Courses £19.95

3 Courses £23.95

Starters

- Parmesan & Garlic Mushrooms, White Wine Cream, Herby Ciabatta Crisp
- Pork Belly burnt bits, Honey and Bourbon BBQ sauce
- Sriracha and Honey Chicken Wings, Toasted Sesame Seeds
- Soup of the Day with Salt and Pepper Croutons

Mains

- Aged Cheddar and Smoked Bacon Stuffed Chicken Ballotine, Roast Broccoli, Toasted Pine Nut Butter, Charred Potato
- Pan Fried Hake, Chorizo Fried New Potatoes, Crisp Green Beans, Saffron and Citrus Aioli
- 8oz Sirloin cooked to your liking, Garlic Mushrooms, Baked Tomato and Onion Rings, Chunky Chips and Choice of Sauce
- Sautéed Wild Mushroom & Spinach Risotto, Rosemary and Cashew Nut Oil

Desserts

- Jam coconut Sponge with custard
- Rich Banoffee Pie
- Baked cheesecake with Chantilly cream

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. Please speak to your server should you have any dietary requirements.

Thank you.