

**A LA CARTE MENU
AVAILABLE
ALL DAY EVERYDAY**



**SMALL PLATES & SET MENU
AVAILABLE ALL DAY UNTIL 9PM
SUNDAY TO THURSDAY
AND UP TO 6PM ON
FRIDAY & SATURDAY**

WHILST YOU WAIT...

**Ciabatta with balsamic & olive oil Garlic Focaccia with red pepper tapenade
Marinated mixed olives Greek pitta with hummus Ciabatta with chorizo butter
All at £3.95 each**

Freshly Shucked Oysters
with Mignonette, Sriracha & Lemon
£6 for 3 £12 for 6

Royal Sevruga Caviar £19.95
Served on blinis with crème fraiche

**SMALL PLATES
2 main dishes & 1 side - £13.95**

Creamy Garlic Mushrooms
Chilli Squid
Bruschetta with Tomato & Parmesan
Shetland Mussels in white wine & cream
Smoked Haddock Risotto
Fire spiced Belly Pork & Chorizo Skewer

Fegatini with Bacon
Hummus & Flat Bread
Meatballs in Napoli sauce
Goats Cheese wrapped in Parma Ham
Garlic Focaccia &
Red Pepper Tapenade

Sticky Chilli Chicken Wings
Lamb Kofta
Salmon & King Prawn Skewer
with Pineapple & Coconut
Bruschetta with Goats Cheese
& Red Onion

**Fries – Mediterranean Style Salad – Garlic & Rosemary Potatoes – Garlic Flatbread
Mashed Potatoes - Toasted Ciabatta – Rocket & Parmesan Salad**

SET MENU

1 course - £10.95 2 courses - £14.95 3 courses - £18.95

TO START...

Creamy Garlic Mushrooms
with toasted ciabatta
Chicken Liver Pate
with caramelised onion chutney & toasted ciabatta
Fire spiced Belly Pork & Chorizo Skewer
With roasted tomato & rocket
Today's Homemade Soup
with warm ciabatta
Sticky Chilli Chicken Wings

Chilli Squid
with garlic mayonnaise
Scottish rope grown Mussels
White wine & cream or Tomato & chilli
Tempura King Prawns
with sweet chilli dipping sauce
Bruschetta
with tomato, red onion & Parmesan

MAIN DISHES

SIGNATURE SALADS

Crisp Romaine Lettuce with our Mediterranean Style Salad with Caesar or pesto dressing

**Breadcrumbs Chicken breast with Parma ham - Black Pepper Steak
Ginger & Soy Tuna Steak - Salmon & King Prawns with Pineapple & Coconut**

Halloumi & Field Mushroom Burger
Served on a brioche bun with caramelised
red onion chutney & fries
Fire spiced Goosnargh Chicken
With Dauphinoise potatoes & seasonal vegetables
Homemade Steak Burger
Freshly made here at Theatre Street, with cheddar & crisp bacon &
served on a brioche bun. Served with house fries
Crispy Belly Pork
with Apple gravy & Mustard Mash
Fillet of Salmon
With dill & lemon butter.
Served with Dauphinoise potatoes & seasonal vegetables

Theatre Street Chicken Burger
Breaded Chicken with Cheddar & crisp bacon.
Served on a brioche bun with house fries
Smoked Haddock Risotto
Topped with a free range poached egg
Fish & Chips
with homemade mushy peas & tartar sauce
8oz Rump steak (£1 supplement)
With house fries, Portobello mushroom & tomato
Moules Frites
Mussels in white wine and cream or
tomato & chilli sauce. With house fries

DESSERTS

Mango & Passionfruit Crème Brulee - Sticky Toffee Pudding - Warm Chocolate Brownie – Summer Berries Eton Mess

All served with your choice of cream or ice cream



WHILST YOU WAIT...

Ciabatta with balsamic & olive oil Garlic Focaccia with red pepper tapenade
Marinated mixed olives Greek pitta with hummous Ciabatta with chorizo butter
All at £3.95 each

Royal Sevruga Caviar Served on blinis with crème fraiche £19.95

Freshly Schucked Oysters with Mignonette, Sriracha & Lemon £6 for 3 £12 for 6

A LA CARTE

To start...

Chicken Liver Pate 6.95
With toasted ciabatta
Smoked Haddock Risotto 7.95
topped with a free range poached egg
Sticky Chilli Chicken Wings 6.95
Creamy Garlic Mushrooms 5.95
with toasted ciabatta
Lamb Kofta 5.95
Served with tzatsiki

Fegatini 6.95
Chicken livers with bacon & red wine
Chilli Squid 5.95
With tartar sauce
Homemade Meatballs 5.95
With tomato & herb sauce, topped with rocket
Scottish rope grown Mussels 7.95
Mariniere or Tomato & chilli
Today's homemade Soup 4.95
with warm ciabatta

Main Course

From the Land...

Rump of Lamb 19.95
Local lamb, chargrilled with garlic & rosemary
& served with a red wine sauce.
With creamy mashed potatoes & seasonal vegetables
Argentinian Fire Steak Kebab 21.95
Fire spiced chunks of fillet steak skewered with onion & red
pepper. Served with flatbread, tzatsiki, house fries & salad
Fillet of Pork 18.95
Chargrilled and served with apple gravy, mustard mash
& seasonal vegetables
Tournedos Rossini 27.95
Fillet steak served on a brioche crouton, topped with pate
& served with a port & red wine sauce
Spatchcock Chicken 14.95
Charcoal grilled whole baby chicken. Your choice of
BBQ - Piri Piri - Lemon & Garlic
With house fries & Mediterranean style salad

From the Sea...

Swordfish 18.95
Simply grilled with fresh lemon & garlic.
Served with a green salad & dauphinoise potatoes
Tuna Steak 18.95
Fresh Yellowfin tuna, pan fried with soy, ginger & honey.
Served with roasted baby potatoes & seasonal vegetables
Monkfish 19.95
Wrapped in Parma ham with air dried tomatoes.
Served with new potatoes & roasted Mediterranean
vegetables
Lobster & Chips 29.95
Two whole lobster tails, grilled with garlic butter
and served with a pot of thermidor sauce, a green salad and
house fries
Salmon & King Prawns 19.95
In a Champagne & cream sauce.
Served with seasonal vegetables & roasted new potatoes

Mixed Grill from the Sea (for 2 people to share) 49.95
King prawns with mussels, swordfish steak, chilli squid & pan fried monkfish
Served with Dauphinoise potatoes

Mixed Grill from the Land (for 2 people to share) 49.95
Charcoal grilled Lamb fillet, Ribeye steak & pork medallions.
With grilled Chicken wings and pork & chorizo skewer. Served with house fries

Fresh from the Butcher

All our steaks are from 28 day matured locally reared beef prepared here in Theatre Street and expertly cooked on our charcoal grill. Served with roasted vine tomatoes & field mushrooms. Served with seasonal vegetables or house salad

8oz Rump steak 14.95 **8 oz Fillet steak** 24.95 **10oz Ribeye steak** 20.95 **32oz Tomahawk steak (for 2 to share)** 49.95

Add...

Lobster tail 15 King Prawn Skewer 7 Chicken Wings 6
Peppercorn / Stilton / Red wine Sauce / Chorizo butter 3 Fire spice rub 2

Fresh from the Market

Mediterranean Vegetable Risotto 12.95
with white wine and Parmesan

Courgette & Stilton Risotto 12.95
with white wine and Parmesan

Side Dishes

Truffle oil & Parmesan Fries 5
Dressed House Salad 4 Dauphinoise Potatoes 4

Baked Stilton Mushrooms 5 Creamy Mashed Potatoes 4
House Fries 4 Battered Onion Rings 4

Please make your server aware of any allergy, gluten free or dietary requirements