

Pre-Theatre Menu

STARTERS

SEAFOOD

Kilkeel Seafood Croquette, Smoked Egg Yolk Puree, Tartar Salad and Salad Cream

SOUP

Seasonal Soup of The Day Served with Artisan Bread and Salted Butter

HAM HOCK

Pressed Hannan's Sugar Pit Ham Hocks, Piccalilli Puree, Pea Mousse, Sourdough

CAULIFLOWER CHEESE

Mossfield Cheddar Beignets, Charred Cauliflower Salad, Macerated Raisin and Smoked Paprika Gel

SALMON

Duo of Home Cured Salmon, Compressed Cucumber, Spring Leaves and Dill Oil

Supplement £2.75

MAINS

BEEF

Braised Salt Aged Jacobs Ladder, Horseradish Croquette, Pickled Shallot, Charred Scallion,

Burnt Onion, Bone Marrow Crumb

COD

Pan Roast Fillet of Cod, Crushed New Season Comber Potato, Compressed Fennel, Spring Greens and Salsa Verdi

CHICKEN

Pan Roast Supreme of Chicken, Sage and Onion Gratin, French Peas, Charred Lettuce

GNOCCHI

Ragout of Gnocchi, Fricassee of Spring Vegetables, Fivemiletown Goats Cheese Gratin, Toasted Hazelnut Emulsion

RIBEYE

Pan Roast Hannan's Salt Aged Ribeye Steak, Chargrilled New Potato, Confit Tomato, Creamed Spinach, Sauce Béarnaise

Supplement £6.50

PUDDING

CHOCOLATE

Bitter Chocolate Delice, Caramelised White Chocolate, Pistachio Cream and Yellow Man

TONKA BEAN & BANANA

Tonka Bean Panna Cotta, Caramelised Banana, Ginger and Oat Shortbread

PEAR

Compressed Pear, Almond and Coconut Crumble, Rhubarb Sorbet

ICE CREAM

Selection of Drayne's Farm Ice-Creams, Homemade Honeycomb

2 Courses - £18.50

3 Courses – £23.50

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however, we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.