



GRILL &  
WINE BAR



## PRE-THEATRE MENU

MONDAY TO FRIDAY  
17:00 - 19:00

2 COURSE- £26.00

3 COURSE- £30.00

### STARTERS

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#### BURATTA

Honeyed white onions, crispy chilli and scallion, brioche croutons

#### PRIMA VERA VELOUTÉ

Garden pea and asparagus velouté, red pepper and goats cheese tortelloni, pickled baby courgette, tempura courgette flower, asparagus tips, sun dried tomato and oregano oil

#### FRIED CAMEMBERT

Kumquat marmalade, black olive gel, chicory, olive & orange biscotti

### MAINS

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#### LENTIL COTTAGE PIE

Topped with buttery mash and mature cheddar, served with local vegetables

#### IRISH GRASS-FED

#### MINUTE STEAK

Horseradish cream, watercress, skin on chips

#### GRILLED FILET OF BRITISH SEA TROUT

Spinach, Cockle and marsh herb fricassee, seaweed powder, marsh herb oil crisp skin- taramasalta- keta served with new potatoe

#### CUMBERLAND SAUSAGE & MASH

### DESSERTS

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#### MERINGUE

Vanilla Chantilly cream, strawberry compote, strawberry ice cream

#### NUTELLA GNOCCHI

Salted caramel sauce, vanilla ice-cream