

Menu de Jour

Starters

Velouté of White Onions, Fourme d'Ambert

Smoked Duck, Granny Smith Apple & Frisse Salad, Aged Balsamic

Marinated Poached Scottish Salmon, Panache of Beetroot and Cucumber, Yoghurt Dressing

Main Courses

Fish Cake, Sautéed Curly Kale, Creamed Leeks

English Lamb Steak, Crushed Potatoes, Thyme & Cherry Tomato Jus

Risotto of Butternut Squash, Rocket Salad & Pine Nuts

Desserts

Braeburn Apple Pie, Vanilla Ice Cream & Custard

Cinnamon Macaron, Lemon Cheesecake Cream, Caramel Popcorn

Selection of Cheeses with Raisin & Walnut Bread

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**2 Courses £15.00**

**3 Courses £18.00**

AVAILABLE FOR

|              |                   |
|--------------|-------------------|
| LUNCH        | 12.00 – 2.30PM    |
| PRE THEATRE  | 5.30PM – 7.00PM   |
| POST THEATRE | 10.00PM – 11.15PM |

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE FINAL BILL