



PRE THEATRE MENU

2 Course £23pp | 3 Course £27pp

17.30 - 18.30 MONDAY-FRIDAY

Starters

Homemade bread & olives

Served with olive oil, balsamic & artisan butter (GFA/LFA/V)

Soup of the day

Homemade bread & artisan butter (GFA/LFA/V/VEA)

Ham hock bon bons

Pineapple & chilli chutney

Wye Valley asparagus

Parmesan & garlic seasoning, goat's cheese bonbons, truffle oil (V)

Mains

Catch of the day

Tiger prawns, crushed new potatoes, samphire, salsa verde (GF)

Fish & chips

Beer battered haddock fillet, peas, tartare sauce & lemon

Wild mushroom risotto

Rocket & Grana Padano, balsamic (V/VEA/GF)

Herefordshire Butchers Choice Steak

Herefordshire beef steak. Supplied by our award-winning butcher's Dave Wallers. Served with confit tomato, flat mushroom & watercress.

Beer & soy braised pork belly

Sticky rice, pak choi, coriander, chilli

Sides £4.25

New potatoes with Mint butter (GF/V/VE)

Truffle & Parmesan Fries (V/GFA)

Rustic skin on chips (V/GFA)

Sprouting broccoli (GF/V/VE)

Rocket & Grana Padano salad (V/GF)

Green beans, peas, fresh herbs (VE/V/GF)

Beer battered onion rings

Desserts

Sticky toffee pudding

Butterscotch sauce, clotted cream & shortbread crumble (V)

Rhubarb crème brûlée

Rhubarb & vanilla ice-cream (V/GF)

Vegan mixed berry tart

Blackcurrant sorbet (V/VE)

Homemade ice-creams & sorbets

Three scoops of our homemade ice cream & sorbets (VEA/GF)

Check with server for flavours.

Allergens

Any dish marked with a V is suitable for vegetarians. VE is vegan, VEA is vegan if amended, GF is gluten free, GFA is gluten free if amended, LF is lactose free, LFA is lactose free if amended, N means this dish contains nuts. Please be aware that we also have allergen sheets, so do not be afraid to ask.



Mulberry
Tree
RESTAURANT & BAR