



# PRE THEATRE MENU

2 Course £23pp | 3 Course £27pp

17.00 to 18.30 MONDAY-FRIDAY

## Starters

### Bread selection

Served with roasted garlic hummus and olive oil (GFA/LFA/V)

### Soup of the day

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

### Chicken liver parfait

Homemade bread, red onion marmalade (GFA)

### Halloumi fries

Sweet chilli sauce (V)

## Mains

### Catch of the day

Minted new potatoes, green beans, lemon beurre blanc (GF)

### Fish & chips

Beer battered haddock fillet, peas, tartare sauce & lemon

### Pea and mint risotto

Rocket, Grana Padano (V/VEA/GF)

### Braised pork belly

Champ mash, creamed cabbage, tarragon jus (GF)

### Chicken and chorizo tagliatelle

Paprika cream, rocket & Grana Padano

## Sides £4.25

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

Truffle & Parmesan fries (V/GFA)

Rustic skin on chips (V/GFA)

Mashed potato (GF/VE)

Rocket & Grana Padano salad (V/GF)

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

Beer battered onion rings (V)

Garlic bread (V/GFA)

## Desserts

### Sticky toffee pudding

Butterscotch sauce, clotted cream & shortbread crumble (V)

### Mango panna cotta

Mango coulis, apple sorbet (V/GF)

### Vegan Eton Mess

Fresh fruits (N/V/VE/GF)

### 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