

Notes From A Small Island

Friday 3 February – Saturday 18 March

TWO COURSE SET MENU £22.50

We would be grateful if you could settle your bill prior to the performance

FRESHLY MADE BREAD, OIL AND OLIVES PLATTER G (wheat) Vegan option available

SLOW ROASTED PORK BELLY

Served on a bed of savoy cabbage and bacon lardons with roasted herb diced potatoes and red wine, apple & thyme sauce A

COCONUT CHICKEN CURRY WITH CASHEWS & CORIANDER

Marinated chicken in a spiced tomato & coriander sauce served on a bed of basmati rice with mango chutney & poppadoms N(cashews)

FISHERMAN'S PIE

A selection of fish in a white wine & tarragon sauce, with a cheesy mash A, F, Mk

ROASTED ROOT VEGETABLE PIE V

A selection of root vegetables in an onion & thyme sauce topped with a cheesy mash Mk

SWEET POTATO, CHICKPEA & SPINACH CURRY Vg

Served on a bed of basmati rice with mango chutney & poppadoms

All main courses are served with a bowl of fresh seasonal vegetables for the table

BOWL OF CHIPS with ketchup and mayonnaise E,S (£3.75 supplement)

STICKY TOFFEE PUDDING

Served with a caramel sauce and vanilla pod ice cream G(wheat), Mk, E

KEY LIME PIE MOUSSE G(wheat), Mk, E

VEGAN CHOCOLATE AND ORANGE TART

FRESH FRUIT SALAD

SELECTION OF ENGLISH CHEESE & OATCAKES (£2.50 supplement)

With spiced onion chutney Mk, C

COFFEE & TEA available from £2.50

ALLERGENS: P peanut, N nuts, Mk milk, G gluten, E eggs, F fish, S sulphates, C celery, M mustard, So soya, Ss sesame, Cr crustaceans, L lupin, Mol molluscs, A alcohol. V Vegetarian, Vg Vegan

Service charge at your discretion. Where possible produce has been sourced locally.