

A La Carte Dinner

Starters



Red Onion Marmalade and Brie Tart on a Beetroot and Grape Salad £4.00



Soup of the Day £4.00



Baked Field Mushroom, Roasted Red Pepper and Goats Cheese with Rocket Salad £4.00


Tiger Prawn and Coriander Risotto with Parmesan Curls £5.00

Smoked Halibut, Prawn and Crayfish Parcel, Lemon Dressing £5.00

Parfait of Smoked Chicken and Avocado with Cured Ham, Rocket and Horseradish Dressing £6.00

Pressed Guinea Fowl, Shallot & Mushroom Terrine, Grape & Cranberry Chutney £6.00



Dishes marked with  are ideal for pre/post -theatre dining, the following prices include these dishes only and coffee;

£18.00 for 2 Courses

£22.00 for 3 Courses

Between 17:45 and 19:00 & post theatre only

All Prices are Including VAT

Main Courses

 Whole Grilled Lemon Sole, Spinach and Anchovy Butter	£17
 Lemon & Thyme Roasted “High Peak” Corn Fed Chicken Breast, Spring Cabbage, Bubble & Squeak, Oyster Mushroom Sauce	£15
 Honey and spiced root vegetables in a filo pastry basket with grilled courgettes and fondant potato	£12
Polenta Coated Escalope of Pork, filled with Smoked Cheese And Plum, with Mustard Mashed Potato and Cider Honey Sauce	£16
Roast Wild Duck Breast, Apple and Cranberry Chutney with Orange Sauce and Parsnip Crisps	£17
Slow Roast Shoulder of Local Lamb, Mint Mash & Glazed Vegetables	£18
Rib Eye of Beef Steak, Grilled to your preference with Stilton Filled Field Mushroom and Rich Claret Jus	£19

Desserts



Crème Caramel and Strawberries

£4



Blueberry cheesecake with Vanilla Ice Cream

£4



Pear and Apple Crumble, Butterscotch Ice Cream

£4

Banana Fritters with Maple Syrup and Clotted Cream

£4

Individual Baked Alaska

£5

Selection of Local Cheese, Chutney, Celery & Oatcakes

£6