

PRE SHOW
DINING MENU
FEBRUARY 2019



TWO COURSES 17.50

THREE COURSES 22.50

STARTER

SOUP OF THE DAY (v/gfo)

please ask your server for today's offering

RABBIT & SMOKED CARROT TERRINE

carrot puree, pickled walnuts

COD, COCKLE & GINGER FISHCAKE

cucumber dipping sauce, lemon confit

SALT BAKED BEETROOT, FETA SALAD (v/gf)

orange and toasted pinenuts

DESSERT

RASPBERRY & LIME POSSET (gfo)

shortbread

CHOCOLATE & HAZELNUT BROWNIE

vanilla ice cream

SORBET (ve/gf)

fruits

GINGERBREAD & BLACKCURRENT ETON MESS

Toffee sauce

MAIN

WILD BOAR SAUSAGE RAGOUT (gfo)

pappardelle, truffle oil

SMOKED CHEDDER MACARONI CHEESE (v)

winter greens & ciabatta

ROAST FAGGOT

gremolata mash, seasonal vegetables & port wine jus

CHEMMEN MANGA CURRY

prawns & mango, coconut sauce, scented rice & lime

v – vegetarian
vg – vegan
gf – gluten free
gfo – gluten free option

**DRESS
CIRCLE**

RESTAURANT

*Please speak with a member of the team should you have any
specific dietary requirements or allergies*



WINE LIST



| ZINGY, ZESTY SAUVIGNONS | 175 ml | Bottle |
|--|-----------------|--------|
| 1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate | 5.50 | 20.75 |
| AROMATIC, JUICY WHITES | | |
| 2. COLOMBARD, RICHELIEU/CÔTES DE GASCOGNE, FRANCE Aromatic, fresh & fruit driven with a long refreshing after-taste | 4.70 | 17.50 |
| 3. CHARDONNAY ROOK'S LANE 2016 / AUSTRALIA Aromas of pear & custard apple with some lifted citrus notes. The palate is rich & smooth with ripe fruit-salad flavours & a lovely creamy mouthfeel. | 6.20 | 24.00 |
| CRISP, DRY WHITES | | |
| 4. PINOT GRIGIO, CHIARO / ITALY A clean, well balanced dry white wine with an elegant, delicate perfume & fresh apple fruit flavours | 5.60 | 21.00 |
| 5. SAUVIGNON BLANC, KURAKA / MARLBOROUGH, NEW ZEALAND Fresh herbaceous notes, tomato leaf, limes & appealing pungency. Crisp & refreshing acidity balanced with a good mouth feel. Zesty, elegant & tantalisingly dry | | 25.50 |
| RICH, ROUNDED REDS | | |
| 6. MERLOT 2016, TONADA / CENTRAL VALLEY, CHILE Plum & damson on the nose, soft fruit on the palate, no wonder Chilean wines are so very popular | 5.50 | 20.75 |
| 7. MALBEC 2016, LAS PAMPAS / MENDOZA, ARGENTINA Outstanding Argentinian Malbec – layers of ripe fruit with hints of spiced raspberries & notes of smoke and spice | | 29.00 |
| JUICY, VELVETY REDS | | |
| 8. GRENACHE-CARIGNAN-MERLOT, RICHELIEU / PAYS D'HÉRAULT, FRANCE A delicious blend of 50% Grenache, 34% Carignan & 16% Merlot, packed with soft, ripe fruit | 4.70 | 17.50 |
| 9. RIOJA TEMPRANILLO 2015/16, VEGA / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit | 5.90 | 23.00 |
| SPICY, WARMING REDS | | |
| 10. SHIRAZ 2015/16, ROOK'S LANE / AUSTRALIA Aromas of ripe berries, black cherries, vanilla & spice. The palate shows sweet fruit flavours | 6.30 | 24.00 |
| ROSE WINES | | |
| 11. BUSH VINE BLUSH, RICHELIEU / FRANCE We blended the blush with our wine merchant to produce a quite delicious palate of summer fruits | 4.70 | 17.75 |
| 12. ZINFANDEL, BULLETIN / CALIFORNIA A light salmon pink rose that offers an attractive bouquet of summer fruits with a hint of sweetness Lingering on a crisp finish | 6.30 | 24.00 |
| 13. PINOT GRIGIO ROSATO, CHIARO / ITALY A lovely fresh bouquet of strawberries, with a lively palate awash with ripe summer fruits | 5.60 | 21.00 |
| SPARKLING WINE | | |
| 13. PROSECCO D.O.C, PURE / VENETO, ITALY The nose gives aromas of pear, white flowers & lemon zest. The palate is clean & crisp with apple notes. Light & refreshing on the finish with a citrus zing | 4.50 (125ml) | 25.00 |