

The Restaurant

Welcome to the Theatre Royal & Royal Concert hall.

Starter

Artisan Bread , Warm rustic bread, balsamic vinegar, olive oil and salted butter. (V)	£3.50
English Olives , Mixed marinated olives with English sundried tomatoes from Dorset. (V,GF)	£4.00
Soup of the day , warm crusty bread and salted butter. (V) (GF*)	£4.50
Boozy Garlic Mushrooms on Toast , Chestnut mushrooms in cream and sherry, served with a tapenade (V)	£5.50
Chicken liver & Brandy , Rich chicken liver pate, Melba toast and red onion chutney.	£5.25
Smoked Salmon , served with beetroot and pickled root vegetables. (GF)	£5.95
Risotto , Mushroom risotto with parmesan and white truffle oil. (D*)(GF)(V*)	£6.50
Homemade Ravioli , Roasted red pepper and ricotta cheese ravioli served with arrabiata sauce. (V*)	£6.50

Mains

Lamb , 2 Bone rack of lamb served with a minted shepherd's pie, spring greens and lamb gravy.	£17.50
Pork , Pan fried pork fillet, black pudding served with fondant potatoes, cider gravy.	£15.00
Chicken , Seared chicken breast, mustard & caper sauce, butterbean puree, roast cherry tomatoes.	£13.50
Salmon , Pan fried salmon, sautéed baby potatoes, caramelised shallot and hollandaise sauce.	£17.00
Fresh Cod , Beer battered fresh British cod, chunky chips, mushy peas and tartar sauce.	£12.00
Theatre Burger , Vintage cheddar cheese, bacon & onion rings in a toasted bun, chips & fresh slaw. (GF*)	£12.00
Homemade Ravioli , Roasted red pepper and ricotta cheese ravioli, served with an arrabiata sauce. (V*)	£14.50
Risotto , Mushroom risotto with parmesan and white truffle oil. (D*)(V*)	£11.00

Desserts

Tart Au Citroen , Lemon tart with vanilla pod ice cream.	£5.50
Tiramisu , Layers of coffee soaked sponge served with amaretto crumb.	£5.50
Strawberry Pavlova , Strawberry, forest fruits coulis & meringue.	£5.50
Chocolate Bavaois , A smooth rich chocolate dessert.	£5.50
Ice Cream , 3 scoops of ice cream; ask your server for choices.	£4.50
Cheese board , Assorted British cheese, crackers and accompaniments, chutney.	£6.50

(V) Vegetarian

(GF) Gluten Free

(D) Dairy Free

(*) Denotes an item that has the option of being prepared without certain ingredients, to suit dietary requirements.

Items within this menu may contain ingredients that have the potential to cause an allergic reaction.

If you suffer from any food intolerances, please ask a member of the team for the approved allergen information

Please note all our food is cooked fresh to order and there can be a worthwhile wait of 20 minutes

Your hosts and chefs are happy to help with any dietary requirement

Please make your server aware of any allergies and we will be happy to help