

PRE SHOW DINING MENU



TWO COURSES 17.50

THREE COURSES 22.50

STARTER

SOUP OF THE DAY (v/gf)
please ask your server for today's offering

SMOKED HADDOCK FISHCAKE
lamb's lettuce

DUCK & ORANGE PATE (gf)
toasted brioche & redcurrant compote

ROAST PEPPER CAVIAR (v/gf)
toasted brioche & walnut pesto

DESSERT

BLACKCURRANT & LEMON SPONGE
Earl grey tea crème anglaise

WARM CHOCOLATE FUDGE CAKE (vg/gf)
vanilla ice cream

TIRAMISU (v)

ENGLISH CHEESE AND BISCUITS (gfo)
chutney

MAIN

SADDLE OF VENISON (gf)
broad bean & pea ragout

WILD MUSHROOM & TRUFFLE RISOTTO (v/gf)
lamb's lettuce & parmesan

CALVES LIVER (gf)
Stilton mash & Madeira jus

SEAFOOD CHOWDER (gf)
kale & crusty bread

v – vegetarian
vg – vegan available
gf – gluten free available

**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	19.95
AROMATIC, JUICY WHITES		
2. COLOMBARD, RICHELIEU/CÔTES DE GASCOGNE, FRANCE Aromatic, fresh and fruit driven with a long refreshing after-taste		16.75
3. CHARDONNAY ROOK'S LANE 2016 / AUSTRALIA Aromas of pear and custard apple, with some lifted citrus notes. The palate is rich and smooth with ripe fruit-salad flavours and a lovely creamy mouthfeel.	5.70	21.95
CRISP, DRY WHITES		
4. PINOT GRIGIO, PURE / VENEZIE, ITALY 100% Pinot Grigio made in North West Italy. Light, fresh and dry – very moreish	5.25	19.50
5. SAUVIGNON BLANC, KURAKA / MARLBOROUGH, NEW ZEALAND Fresh herbaceous notes, tomato leaf, limes and appealing pungency. Crisp and refreshing acidity, balanced with a good mouth feel. Zesty, elegant and tantalizingly dry		25.50
6. CHABLIS 2013, DOMAINE DES MARRONIERS / BURGUNDY, FRANCE A classic, tightly knit wine with a steely backbone and overtones of apple and herb. Brilliantly racy and refreshingly dry on the finish		29.95
RICH, ROUNDED REDS		
7. 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	19.95
8. MALBEC 2016, LAS PAMPAS / MENDOZA, ARGENTINA Outstanding Argentinian Malbec – layers of ripe fruit with hints of spiced raspberries and notes of smoke and spice	6.30	23.50
9. CHATEAU MOULIN DE MALLET 2014/15 / BORDEAUX, FRANCE A wine of character with its sustained ruby-red colour, purple tints and red fruit aromas (strawberry, raspberry) with discreet hints of spice		32.00
JUICY, VELVETY REDS		
10. GRENACHE-CARIGNAN-MERLOT, RICHELIEU / PAYS D'HÉRAULT, FRANCE A delicious blend of 50% Grenache, 34% Carignan and 16% Merlot, packed with soft, ripe fruit		16.75
11. RIOJA TEMPRANILLO 2015/16, VEGA / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.70	21.95
SPICY, WARMING REDS		
12. SHIRAZ 2015/16, ROOK'S LANE / AUSTRALIA Aromas of ripe berries, black cherries, vanilla and spice. The palate shows sweet fruit flavours		21.95
ROSE WINES		
13. BUSH VINE BLUSH, RICHELIEU / FRANCE We blended the blush with our wine merchant to produce a quite delicious palate of summer fruits		17.00
14. PINOT GRIGIO ROSE, PURE / VENEZIE, ITALY Delicate salmon colour, soft easy drinking summer fruit flavours with a crisp, fresh finish	5.35	20.25
SPARKLING WINE		
15. PROSECCO D.O.C, PURE / VENETO, ITALY The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light & refreshing on the finish with a citrus zing	8.50 (200ml)	25.00
