

PRE SHOW
DINING MENU
February 2020



TWO COURSES 17.50

THREE COURSES 22.50

STARTER

SOUP OF THE DAY (gfo) (vg)
crusty bread, salted butter

SESAME CHICKEN & RADISH COS PARCEL
soy ginger dipping sauce (gf)

ROAST CHERRY TOMATO & RICOTTA BRUSCHETTA
onion marmalade (gfo) (v)

CRAB SALAD & CHARGRILLED PINEAPPLE
coconut & coriander dressing (gf)

DESSERT

TANGERINE & PASSION FRUIT PANACOTTA
ginger biscuit

BRIE & STILTON
oat cakes, port wine chutney

RHUBARB & APPLE MESS
raspberry sauce

SORBET
fruit compote (ve)

MAIN

GLAZED HAM & LEEK PITHIVER
fondant potato, redcurrant jus

ROAST CAULIFLOWER & ARTICHOKE TART
braised cabbage & pea puree (v)

FRESH COCKLE & CLAM LINGUINI
roast pepper & coriander fondue

MUTTON CASSEROLE
braised onion & turnip in a rosemary garlic jus (gf)

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

WINE LIST



	175 ml	Bottle
ZINGY, ZESTY SAUVIGNONS		
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, AZABZCHE / 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, ROSEBUD / 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
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