

PRE SHOW  
DINING MENU  
MAY 2022



TWO COURSES 17.50

THREE COURSES 22.50

STARTER

SOUP OF THE DAY

Warm Ciabatta & herb croutons (gfo) (vg) (v)

WHIPPED GOATS CHEESE

Pickled beetroot, walnut pesto & Sourdough Crouton. (v)

SALMON FISHCAKE

Lemon and dill aioli, dressed watercress salad

WILD MUSHROOM & TRUFFLE PATE (v) (gfo)

Toasted Ciabatta

MAIN

80Z GAMMON

Steak cut chips, pineapple salsa, fried egg and Tendersteam broccoli

CUMBERLAND SAUSAGE RING

Mustard Mash, Parsnip Crisp, buttered greens and red wine jus

OVEN BAKED LEMON & BLACK PEPPER BREADCRUMB  
COD

Caper infused crushed potato cake, pea puree.

CHICKPEA & CAULIFLOWER CURRY (v) (vg) (gf)

Cardamom Rice, Nanna bread & Mint yogurt.

DESSERT

CINNAMON WAFFLES

Fresh mixed fruits

CHOCOLATE FUDGE CAKE (gf)

Orange mascarpone

TRIO OF SORBET

Please ask for the day's selection (gfo) (ve) (v)

BANOFFEE PIE

Madagascan ice cream

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

# WINE LIST



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	175 ml	Bottle
<b>ZINGY, ZESTY SAUVIGNONS</b>		
1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate	5.50	21.75
<b>AROMATIC, JUICY WHITES</b>		
2. COLOMBARD, RICHELIEU/CÔTES DE GASCOGNE, FRANCE Aromatic, fresh & fruit driven with a long refreshing after-taste	4.50	18.75
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.	5.25	25.00
<b>CRISP, DRY WHITES</b>		
4. PINOT GRIGIO, CHIARO / ITALY A clean, well balanced dry white wine with an elegant, delicate perfume & fresh apple fruit flavours	5.25	22.00
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	6.35	26.50
<b>RICH, ROUNDED REDS</b>		
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	21.75
7. MALBEC 2016, LAS PAMPAS / MENDOZA, ARGENTINA Outstanding Argentinian Malbec – layers of ripe fruit with hints of spiced raspberries & notes of smoke and spice		27.00
<b>JUICY, VELVETY REDS</b>		
8. GRENACHE-CARIGNAN-MERLOT, RICHELIEU / PAYS D'HÉRAULT, FRANCE A delicious blend of 50% Grenache, 34% Carignan & 16% Merlot, packed with soft, ripe fruit	4.50	18.75
9. RIOJA TEMPRANILLO 2015/16, AZABZCHE / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.75	24.00
<b>SPICY, WARMING REDS</b>		
10. SHIRAZ 2015/16, ROOK'S LANE / AUSTRALIA Aromas of ripe berries, black cherries, vanilla & spice. The palate shows sweet fruit flavours	6.20	24.00
<b>ROSE WINES</b>		
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	17.50
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	5.75	24.00
<b>SPARKLING WINE</b>		
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		26.00

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**PLEASE NOTE THAT WINE CHOICES MAY BE SUBJECT TO CHANGE DUE TO AVAILABILITY**