

PRE SHOW  
DINING MENU  
June 2022



TWO COURSES 18.50

THREE COURSES 23.50

STARTER

SOUP OF THE DAY

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

GOATS CHEESE FILO PARCEL

Apricot chutney & balsamic (v)

CHICKEN CAESAR SALAD

Sourdough croutons

KING PRAWNS

Sweet chilli & dressed leaves

MAIN

TERIYAKI GLAZED SALMON

Warm jersey royal new potatoes & asparagus (gf)

CHICKEN SUPREME STUFFED WITH WILD MUSHROOMS

Saffron mash, tender stem broccoli & creamy mustard sauce (gf)

SPICED COD LINGUINI

Parmesan, fresh coriander & garlic crouton

ROAST SWEETCORN FRITTERS

Salad of new potatoes, roast peppers, pickled courgette & warm beetroot (v) (ve)

DESSERT

LEMON MERINGUE ROULADE

Toasted pecans & chocolate sauce (gf)

RASPBERRY CHEESECAKE

Fruit compote (gf)

SELECTION OF SORBETS & FRUITS (gf)

TRIO OF DESSERTS

(Ask for the daily selection)

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

# WINE LIST



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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	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

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