

PRE-THEATRE MENU

TWO-COURSE £18.00 / THREE-COURSE £22.00

Monday to Saturday Until 6:30pm (Mon-Thursday on December)

STARTERS

HOMEMADE SOUP OF THE DAY (V) (GFO)

Wheaten bread, butter

SALT & CHILLI CHICKEN (GF)

Wok veg., chilli mayo (Large portion served with fries)

BREADED IRISH BRIE CHEESE (V)

Baby leaves, candied walnut, Cranberry jam, balsamic

ONION BHAJI (GF)(VGF)

Onion finely sliced mixed with spices and gram flour deep fried, chilli dip

MAINS

TRADITIONAL FISH AND CHIPS

Beer battered cod, homemade tartar sauce, crushed peas, chunky chips

PAN ROAST SUPREME OF CHICKEN

Thyme fondant potatoes, root vegetables, Mushroom cream sauce

SOLO GOURMET BEEF BURGER

Brioche bap, bacon, cheese, lettuce, tomato, gherkin, relish, onion rings, chunky chips

RUMP STEAK 8oz (£4 supplement)

Chunky chips, tomato, onion ring, pepper sauce

PENNE ARRABIATA (Roast Veg./Chicken)

Penne pasta, tomato sauce, chilli, garlic, herbs.

HONEY CHILLI CHICKEN (GF)

Battered fried chicken, honey chilli sauce, boiled rice, prawn crackers

CLASSIC INDIAN CURRY DISHES (GF)

**CHOICE OF: MILD CURRY/MADRAS/VINDALOO/
KORMA/JALFREZI/BALTI/BHUNA**

**CHOICE OF: MIXED VEG.(VGF), CHICKEN/LAMB OR
TIGER PRAWNS WITH PILAU RICE**

CHICKEN TIKKA MASALA (GF)

Mild creamy tomato sauce, pilau rice

SIDES £3.50

Creamy mash or Champ, Chunky chips, Garlic chips, Cajun-spiced chips, French fries, rice, seasonal vegetables. Choice of any fresh naan breads

DESSERTS

DESSERTS OF THE DAY (V)

Ask server

CHOCOLATE FUDGE CAKE

Vanilla ice cream

TIRAMISU (V)

Hazelnut & cocoa wafer stick

STICKY TOFFEE PUDDING

Honeycomb Ice cream, caramel sauces

ELECTION OF ICE-CREAM OR SORBET

(GFO = Gluten Free Option, GF = Gluten Free, VF = Vegan Friendly, V = Vegetarian)

Please inform your server of any specific dietary requirements, some dishes may contain nuts.

A discretionary 10% service charge is added to parties of 6 or more.