

Pre-Theatre

6pm-7pm Thursday & Fridays



£20 for 3 Courses
(Sample Menu)

Nibbles

Homemade Bread & Oil £3 / House Marinated Olives £3

Starters

Seasonal Soup & Bread (gfa)

Potted Pork, Pickles & Sourdough Toast (gfa)

Beetroot Hummus, Dukkah, Pickled Cabbage & Sourdough Toast (vg,cn,gfa)

Mains

Warren Thali - Dhal, Massaman Curry, Carrot Chutney, Pickled Red Cabbage,
Turmeric Rice, Flatbread & Raita (vg,gfa,cn)

Pan Fried Hake, Celeriac Purée, Roast Jerusalem Artichoke, Salsa Verdé & Kale
(gf)

Slow Roast Rhosyn Farm Hogget, Blaencamel Farm Greens, Wild Garlic Pesto &
Mustard Mash (gf)

Desserts

Cashew Cheesecake & Rhubarb (cn,gf,vg)

Glazed Lemon Tart, Chocolate Ice-Cream, Almond Praline & Morello Cherries (cn)

Sticky Toffee Pudding, Homemade Vanilla Ice-Cream with Barti Ddu Toffee Sauce(v)

*gf-gluten free, gfa- gluten free adaptable, vg-vegan, vga-vegan
adaptable, v-veggie, cn-contains nuts, s-sesame.

Please advise our staff if you have any food related allergies or special dietary needs. We cannot guarantee that our products do not contain traces of nuts &/or seeds.