

ELEVATE

— BRASSERIE | BAR —

PRE-SHOW DINING MENU

2 COURSES £19.95

3 COURSES £24.00

V - Vegetarian | VG - Vegan | DF - Dairy Free | GF - Gluten Free

STARTER

Breads, Olives, Hummus and Tapenade

Speciality Baked Breads | Butter | Olive Oil | Balsamic | Hummus |
Tomato Tapenade
591kcal (V) GF available

Smoked Salmon Rillettes

Crème Fraiche and Chives | Sourdough Crostini | Herb Dressing |
Nasturtium Leaves
431kcal

Pressed Chicken and Ham Terrine

Pickled Vegetables | Mustard Emulsion | Herb Croute | Pea Shoot Salad
168kcal (DF)

The Mean Beets

Toasted Ciabatta | Beetroot | Chickpea | Hummus | Roasted Pepper |
Vegetable Crisps | Dressed Slaw
344kcal (VG)

MAIN

Slow Braised Lamb Shoulder

Spicy Sausage | Cannellini Beans | Butter Beans | Root Vegetables |
Tomato Ragout | Seasonal Vegetables | Crusty Bread
1036kcal GF available

Confit Belly of Pork

Pork Wafer | Wholegrain Mustard Mash | Seasonal Vegetables | Apple Compote |
Calvados Jus
1254kcal (GF)

Roasted Spinach Gnocchi

Tomato and Oregano Ragout | Courgette | Aubergine | Roasted Pepper |
Cherry Tomatoes | Olives | Herb Oil | Crusty Bread
499kcal (VG) GF available

Classic Beef Burger

Toasted Bun | Burger Sauce | Tomato | Red Onion | Baby Gem | Gherkins |
Wedges | Creamy Slaw
1020kcal (DF)

DESSERT

Ice Cream Sundae

Chocolate and Vanilla | Fresh Berries | Whipped Cream |
Sauces | Toppings
738Kcal (V)

Trio Sorbets

Lemon | Raspberry | Mango | Berries
386kcal (VG/GF)

Toffee Apple Crumble Cheesecake

Berries | Butterscotch | Ice Cream
710kcal (V)

Chocolate and Hazelnut Sphere

Raspberry Sorbet | Berries | Chocolate Sauce
477kcal (GF)