

ELEVATE

BRASSERIE | BAR

PRE-SHOW DINING MENU

2 COURSES £19.95 | 3 COURSES £24.00

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free

STARTERS

THE MEAN BEETS

Beetroot falafel, chickpea hummus, roasted pepper, dressed slaw, Za'atar, ciabatta

436kcal **VG** **GF** available

BREAD BOARD

Butter, olive oil, balsamic vinegar, hummus, tomato tapenade

560kcal **V** **GF** available

SOUP OF THE DAY

Warm crusty bread, flavoured oil

VG **GF** available

PRESSED CHICKEN AND APRICOT TERRINE

Plum chutney, herb croûte, pea shoot salad

242kcal **DF** **GF** available

HOT SMOKED CURED SALMON

Creamy Caesar dressing, sun-blushed tomato tapenade, croutons, parmesan

287kcal

Food allergies and intolerances. Some of our products may contain GM foods and/or nuts. Due to our multi-functional cooking procedures within our kitchens, all fried items may contain traces of allergens. Fish and chicken may contain bones. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that they are prepared in a multi-kitchen environment. Weights are approximate prior to cooking. Please ask in the Brasserie for the allergen content of any meal. Adults need around 2000 kcal a day.

MAINS

SLOW BRAISED SHOULDER OF LAMB CASSOULET

Spicy sausage, cannellini beans, butter beans, root vegetables, tomato ragout, green beans, warm crusty bread, butter

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, warm crusty bread

499kcal **VG** **GF** available

MEDITERRANEAN HARISSA SALAD

Roasted veg, falafel, chickpeas, dressed slaw, sumac toasted seeds

317kcal **VG**

CLASSIC BEEF BURGER

Brioche bun, burger sauce, tomato, red onion, baby gem, gherkins, wedges, creamy slaw

1000kcal **DF**

CRISPY SOUTHERN-FRIED QUORN BURGER

Brioche bun, burger sauce, tomato, red onion, baby gem, gherkins, wedges, dressed slaw

758kcal **VG**

DESSERTS

CHOCOLATE AND SALTED CARAMEL TART

Raspberry sorbet, chocolate sauce, fresh berries

349kcal **VG** **GF**

TRIO OF SORBETS

Lemon, raspberry and mango with fresh berries

267kcal **VG** **GF**

TOFFEE APPLE CHEESECAKE

With fresh berries, butterscotch sauce and ice cream

523kcal **V**

ICE CREAM SUNDAE

Duo of ice cream, fresh berries, whipped cream, coulis

486kcal **V**

ENJOY THE SHOW