

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

STARTERS

The Mean Beets

Beetroot, chickpea hummus, roasted pepper, vegetable crisps, dressed slaw, herb croute

344kcal (V) (GF available on request)

Bread board

Speciality breads, butter, olive oil, balsamic vinegar, hummus, tomato tapenade

591kcal (V) (GF available on request)

Soup of the day

Served with warm crusty bread, flavoured oil

(V) (GF available on request)

Pressed chicken and ham terine

Pickled vegetables, mustard emulsion, herb croute, pea shoot salad

242 kcal (DF)

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 on request)

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 on request)

Classic Beef Burger

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

1020kcal

Falafel and spinach burger

Toasted bun, hummus, red onion, baby gem, gherkins, tomato tepenade, wedges, dressed slaw

684kcal

DESSERTS

Ice cream sundae

Chocolate and vanilla ice cream with fresh berries, whipped cream, sauces and toppings

738Kcal (V) (GF)

Trio of sorbets

Lemon, raspberry and mango with fresh berries

386kcal (VG/GF/DF)

Toffee apple crumble cheesecake

With fresh berries, butterscotch sauce and ice cream

710kcal (V)

Chocolate and hazelnut sphere

With raspberry sorbet, fresh berries and chocolate sauce

477kcal (GF)

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.

ENJOY THE SHOW

Adults need around 2000 kcal a day