

# LUNCH/PRE THEATRE MENU

2 COURSES FROM £17.95 3 COURSES FROM £22.95

## STARTERS £6

FRESHLY BAKED HOMEMADE BREAD WITH BUTTER £2

FRESHLY PREPARED SOUP OF THE DAY  
WITH FRESHLY BAKED HOMEMADE BREAD

CONFIT DUCK RILLETTES  
WITH GOAT'S CHEESE CROSTINI, FIG AND PICKLES

CHICKEN AND BACON CAESAR SALAD  
WITH GARLIC CROUTONS, PARMESAN  
AND CREAMY CAESAR DRESSING

BRADAN ROST SMOKED SALMON FISH CAKES  
WITH AIOLI, LEMON AND MIZUNA SALAD  
(SUPPLEMENT £2)

CLASSIC PRAWN COCKTAIL  
WITH LEMON, BREAD STICKS AND A TANGY COCKTAIL SAUCE  
(SUPPLEMENT £2)

RICH CHICKEN LIVER AND ARMAGNAC PARFAIT  
WITH GRAPE AND CHILLI RELISH AND MELBA TOAST

CRUSHED SMOKED TOMATO SALAD  
WITH MARINATED HALLOUMI AND AGED BALSAMIC VINEGAR

RIPE SEASONAL MELON AND PROSCIUTTO  
WITH PEPPERED STRAWBERRIES AND MASCARPONE

## MAINS £11.95

POPPADUM CRUSTED LEEK AND  
MUSHROOM POLENTA CAKE  
WITH A SPICY BEAN AND TOMATO CASSOULET AND GRILLED VEGETABLES

FRESH MARKET DISH OF THE DAY

PRAWN FRIED PLACE FILLET  
WITH SKINNY CHIPS, MUSHY PEAS AND TARTAR SAUCE

DRUNKEN CHICKEN  
WITH CHINESE VEGETABLES, TOASTED SESAME AND COCONUT SAUCE

LAMB TAGINE  
WITH ROASTED MEDITERRANEAN VEGETABLE COUS COUS

SLOW COOKED DAUBE OF  
BEEF BOURGUIGNON  
WITH OYSTER MUSHROOMS, CROUTON AND POMME PUREE

BAKED SHETLAND SALMON FILLET  
WITH GRUYERE RISOTTO CAKE, GRILLED ASPARAGUS AND BEETROOT

## STEAKS

### PROUD MEMBERS OF THE SCOTCH BEEF CLUB

ALL OF OUR STEAKS ARE CUT FROM SPECIALLY SELECTED AND CERTIFIED SCOTCH BEEF CATTLE AND MATURED FOR 28 DAYS WITH THE EXCEPTION OF THE USDA AND WAGYU BEEF. THEY ARE THEN SEASONED AND COOKED ON A SPECIALLY DESIGNED CHAR-GRILL TO SEAR THE OUTSIDE AND KEEP THE INSIDE TENDER AND JUICY....

### SPECIALLY SELECTED SCOTCH BEEF

NEW YORK STYLE STRIP SIRLOIN STEAK	8oz	£21.95
	10oz	£26.95
	12oz	£31.95
BONELESS RIB EYE STEAK	10oz	£29.95
FILLET STEAK <i>Award Winning</i>	8oz	£32.95
DOUBLE CUT FILLET MIGNON	7oz	£27.95
CHATEAUBRIAND <i>For two people to share</i>	18oz	£69.95

### BLACK ABERDEEN ANGUS BEEF

NEW YORK STYLE STRIP SIRLOIN STEAK	10oz	£32.95
	12oz	£36.95

### BONE IN SPECIALLY SELECTED SCOTCH BEEF

BONE IN RIB EYE STEAK	16oz	£29.95
T BONE STEAK	22oz	£42.95
PORTERHOUSE STEAK <i>For two people to share</i>	36oz	£63.95

### USDA PRIME GRAIN FED BEEF

NEW YORK STYLE SIRLOIN STEAK	8oz	£31.95
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### WAGYU BEEF GRADE 4-5

BONELESS RIBEYE STEAK	10oz	£46.95
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MAKE IT A SURF N TURF  
ADD 3 COLOSSAL SHRIMP WITH GARLIC BUTTER FOR £7.50  
ADD A SAUCE FOR 50P - CHOOSE FROM GARLIC AND HERB BUTTER,  
BÉARNAISE SAUCE, GREEN PEPPERCORN AND BRANDY SAUCE OR A BLUE CHEESE DRESSING

## SIDES

HAND CUT CHUNKY CHIPS	£3.95	BATTERED ONION RINGS	£3.95
SKINNY CHIPS	£3.95	SAUTÉED MUSHROOMS	£3.95
CREAMED POTATOES	£3.95	SEASONAL VEGETABLES	£3.95
NEW POTATOES	£3.95	HOUSE SALAD	£3.95

## TUESDAY

80Z SIRLION  
STEAK & A SIDE  
WITH A BOTTLE OF WINE  
FOR 2 PEOPLE

£35

## ESPRESSO MARTINI

GREY GOOSE VODKA,  
TIA MARIA AND FRESH  
ESPRESSO SHAKEN  
AND TOPPED WITH  
CHOCOLATE

£8.50

## FRIDAY

2 FISH DISH  
OF THE DAY  
WITH 2 GLASSES  
OF PROSECCO

£25

## ASIA DAISY

TANQUERAY GIN SHAKEN  
WITH LYCHEE LIQUEUR  
AND LIME, POURED OVER  
CRUSHED ICE, TOPPED WITH  
GINGER ALE, AND CROWNED  
WITH AN EDIBLE GARNISH

£7.95

## SUNDAY

2 COURSE  
SUNDAY ROAST  
WITH A BOTTLE OF WINE  
FOR 2 PEOPLE

£29