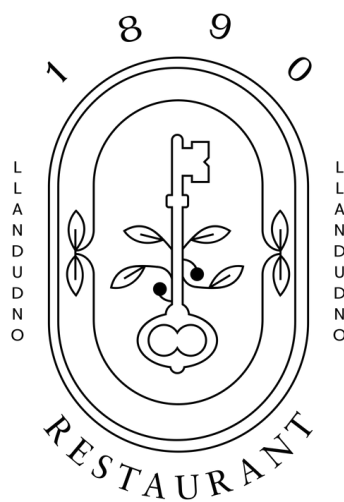




PRE-THEATRE MENU

Under the direction of Head Chef Leigh Marshall

2 COURSES £28 / 3 COURSES £36

TO START

Chef's soup of the day, house-made bread roll and seasoned whipped
Welsh butter

Ask for allergens GFA

Grilled goat cheese & beetroot tartlet, red onion marmalade & rocket
leaf salad

GF, D, E, SD

Chicken thigh & ham hock on croute, red onion marmalade & baby leaf

GFA, D, SD

MAIN COURSE

Fish & chips, gluten-free beer-battered North Sea haddock, hand-cut
chips, proper mushy peas, house tartar sauce & lemon wedge (SML / LRG)

GF, F, SD, MU, CE, D

Pan roast chicken supreme, creamy red peppercorn mash, green
beans wrapped in pancetta, honey & mustard sauce

D, CE, MU, SD

Butternut squash, pea & sage risotto, herb oil dressing

VE, GF, CE, SD

DESSERTS

Dark chocolate torte, raspberry sorbet

VE, S, GF

Selection of Parisella's of Conwy ice cream & sorbets (per scoop)

ASK FOR ALLERGENS

Sticky toffee pudding, salted caramel sauce & vanilla ice cream

GF, D, E

C- crustaceans. CE- celery. D-dairy. E-egg. F-fish. P-peanuts. G-gluten. L-lupin. N-nuts.

MO-molluscs. Mu-mustard. S-soy. SD-sulphur dioxide. SE-sesame seeds. VE-vegan. GF-gluten free. GFA-gluten free available

Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order