



£14.99 BRUNCH MENU

Last
Orders
4pm



Last orders by 4pm – See our MAIN MENU for more dishes
Wait times might exceed 30 minutes if we are busy as we generally cook fresh to order. No discounts will be offered



FULL ENGLISH BREAKFAST *(Available as gf*, v*, h*)*

Sausage, Bacon, Beans, Mushrooms, Tomato, Omelette, 3 x Hash Browns, 1 x slice of toast & butter

+ extra slice of toast & butter £1.75

+ 1 American style pancake £2.00

Allergens: wheat, milk, onion, egg, sulphites, mustard. (veg saus have wheat & milk)



Our Full English Breakfasts are baked, not fried – saving as much as 400 calories and tasting much better.

BENEDICTS

Muffin, Egg, Hollandaise as the base, with a fire roasted red pepper.

Choose from:

*Traditional Benedict (+£2) Spinach, Bacon

*Royale (+£2) (h) Spinach, Smoked Scottish Salmon

*Florentine (v) Spinach

Allergens: milk, onion, egg, wheat

SMASHED AVOCADO & POACHED EGGS *(v, gf⁺⁺)*

Muffin, smashed avocado, poached eggs, salad garnish

Allergens: egg, wheat, milk

SMASHED AVOCADO, SALMON & EGG (+£2) *(gf⁺⁺)*

Muffin, smashed avocado, poached eggs, Scottish smoked salmon, salad garnish

Allergens: egg, wheat, milk, fish

PANCAKES

Two thick and fluffy American style pancakes served with a scoop of Ice Cream and decorated.

Choose from:

*Fresh Pineapple, Mango Coulis, Raspberry

*Biscoff & Toffee

*Sultana, Apple Compote and Cinnamon

*Bacon & Maple

Allergens: milk, egg, wheat (fillings may vary – state allergies when ordering)

GOURMET FISH FINGER BRIOCHE

Chunky cod fingers, minted peas, tartare sauce in a Brioche Baguette with leaf garnish.

+ chips £3.50 or cheesy chips £5

Allergens: wheat, fish, egg, mustard, onion

TOASTED CIABATTAS *(gf*)*

Choose from:

*BLT (bacon, lettuce & tomato, mayo)

*Sweet Chilli Chicken & Cheese (h)

*Chicken & Bacon Caesar (with sliced tomato)

+ chips £3.50 or cheesy chips £5

HOMEMADE CHILLI CON CARNE

Homemade traditional 100% minced beef chilli con carne served with rice.

Allergens: wheat, onion, barley, fish (made with Worcester sauce)

+ garlic cheesy ciabatta £3.50

+ chips £3.50 or cheesy chips £5

BANGERS & MASH *(gf*, h*, v*)*

2 Sausages, garden peas, mash, gravy

Allergens: milk, soya, PORK (gf) (onion, sulphites), VEGGIE (wheat, mustard, milk, onion), HALAL (wheat, sulphite)

This is our **Brunch & Lunch**
menu

See overleaf for our **Main Menu**
which is available from open
until close

Pre/Post Theatre

10% off the ENTIRE BILL. Excludes Afternoon Tea

You must show your theatre ticket when you come to pay. Available all day, any day, pre & post theatre.

Large Groups Charge

Tables of 5 or more incur a **compulsory** 10% large group charge. This goes to the staff.

Dietary: (v)vegetarian, (h)alal, (gf) Gluten Free. Items marked * are available as dietary option. No items can be guaranteed free from any allergies as we handle all ingredients in our kitchen but we do take precautions to prevent cross contamination including different utensils and cleaning procedures. If you have a severe or air-borne allergy, please communicate this to your server. **Uses GF bread (£1 extra)

MAIN MENU

Available from open

STARTERS

PRAWN COCKTAIL (*gf*) £10

Large North Atlantic prawns, leaves, chopped tomatoes, cucumber, homemade Marie sauce

+ **slice of bread and butter** £1.50

Allergens: shellfish, egg, onions

PATE & CIABATTA (*gf**) £8

Smooth Brussels pate

Allergens: wheat, milk, onions

TERIYAKI MUSHROOMS (*v, gf**) £8

Sliced mushrooms in a creamy teriyaki sauce with red peppers

Allergens: wheat, soya, onion, milk



Please be aware all dishes may take around 30-35 minutes to prepare as we generally cook from fresh rather than hot holding

MAINS

(AVAILABLE ALL DAY)

Vegetarian

CHEESE & ONION QUICHE (*v*) £18

Handmade Artisan quiche served warm with Dauphinoise potatoes on warmed spinach and roasted red peppers.

Allergens: milk, onion, egg, wheat, mustard, celery, soya, sulphites

MOROCCAN VEGETABLE TAGINE (*v, gf*, vegan*) £18

* **STATE VEGETARIAN TO AVOID CONFUSION WITH CHICKEN TAGINE!** *

Onions, peppers, aubergine, courgettes, sweet potato, potato and apricots make a fruity spicy sauce. Served with couscous

(GF: plain rice)

Allergens: onion, sulphites, celery, soya, wheat

TERIYAKI MUSHROOMS & RICE (*v*) £16

Sliced mushrooms in a creamy teriyaki sauce with red peppers served with basmati rice

+ **Chicken** for £3.00

Allergens: wheat, soya, onion, milk

ALSO AVAILABLE AS VEGETARIAN:

GIANT FILLED YORKSHIRE PUDDING (see below under Chicken)

Chicken

LARGE FILLED YORKSHIRE PUDDING (*v**, *h**) £20

Roast chicken, mash & roasties, seasonal vegetables, large Yorkshire pudding, stuffing, gravy jus.

+ **a sausage (pork, chicken (h) or veggie)** for £3.50

Allergens: milk, onion, wheat, egg, celery, soya

MOROCCAN CHICKEN TAGINE (*h, gf**) £20

As Moroccan Vegetable Tagine with roasted chicken breast

CHICKEN & CHORIZO MEATBALLS £18

Served in a Blue Stilton, spinach and tomato sauce with a pea & mushroom risotto.

+ **toasted garlic ciabatta** £3

Allergens: wheat, milk, celery, onion, soya

CHICKEN CAESAR SALAD (*h**, *gf**) £19

Warm roast chicken breast, Caesar dressing, seasonal salad, parmesan.

+ **garlic cheesy ciabatta** £3.50 (*gf available*)

Allergens: wheat, eggs, milk, onion, soya

Meat

PEPPERCORN MINUTE STEAK £20

Seasoned minute steak served with homemade peppercorn sauce, 3 onion rings, chips and peas. Min 4oz uncooked Rump or Sirloin depending best joint available at time (fat trimmed). May not be one single piece in order to prevent waste.

Allergens: onion, celery, milk, wheat (onion rings), barley, fish (Worcester sauce in peppercorn sauce)

STEAK & ALE PIE £20

Prime cuts of hand seared peppered steak, butter puff pastry case, buttery mash. Served with seasonal vegetables & gravy jus.

Allergens: onion, celery, wheat, eggs, milk, sulphites, soya

THATCHER'S PIE £20

Homemade Cottage Pie topped with roast potatoes instead of mash. Served with peas, carrots & Ciabatta slice.

Allergens: wheat, onion, celery, fish (made with Worcester sauce), barley

LASAGNE AL FORNO £18

Oven baked 100% beef (no pork) lasagne in a rich ragu sauce. With a salad garnish

+ **cheesy garlic ciabatta for £3.50**

+ **chips for £3.50**

+ **seasonal side salad for £3**

Allergens: wheat, onion, milk, eggs, celery, garlic

Fish

HANDMADE FILLED FISHCAKE (gf**) £22

Salmon, prawns, cod & mash with a cheesy middle on garlic buttered spinach. With Dauphinoise potatoes, minted peas, spinach, mangetout & parsley sauce.

Allergens: onion, milk, fish, shellfish, wheat, celery, soya, sulphites

**GF option – please ask for our Florentine fishcakes (not homemade)

BEER BATTERED BAKED COD £18

North Atlantic cod in oven baked batter (not deep fried). Served with chips, tartare sauce, minted peas, pea croquette, lemon wedge and a slice of bread and butter.

Allergens: fish, wheat, milk, celery, soya, egg, sulphites

MEDITERRANEAN SEA BASS FILLET (gf) £22

Oven baked with skin on served on a bed of garlic mash and our signature mediterranean olive & tomato sauce, roasted courgette and a pea puree garnish

Allergens: fish, onion

SIDES

price shown is when ordered with mains, add £3 if ordered alone

Portion of chips £3.50

Garlic ciabatta £3.00

Cheesy garlic ciabatta £3.50

Portion of cheesy chips £4.50

Side salad £3

Roast potatoes £3.50

Slice of Bread & Butter £1.50

Dauphinoise potatoes £4

Peas, spinach, mangetout £3.50

All items, sides and garnishes are subject to availability

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DESSERTS

AVAILABLE ALL DAY

Mini Sweet Selection (Subject to availability) £12

Chefs' choice, subject to stock availability. A selection of 4 patisserie items decorated with fruit and chocolate.

Allergens: varies – inform server when you order so we can check availability of stock.

Cheesecake £7

Biscuit base, ask for today's flavours. Decorated with fruit and sauce.

Allergens: varies – inform server when you order so we can check availability of stock.

Apple & Fruit Crumble & Custard £8

Apple and fruit (seasonal availability of fruit so batches may vary)

Allergens: wheat, milk

Sticky Toffee Pudding & Custard £8

Contains wheat, milk, eggs

Syrup Sponge & Custard (gf) £7

Contains eggs, may contain milk & nuts

Goopy Woopy Warm Brownie & Vanilla Ice Cream £8

Homemade Chocolate Brownie served warm with Madagascan vanilla pod ice cream

Contains soya, milk, eggs, wheat

Eton Mess Sundae £9

Madagascan vanilla pod ice cream, meringue, strawberry sauce, whipped cream, raspberries, Strawberries

Contains milk, egg white

Ice Cream (1 scoop/2 scoops/3 scoops) (gf) £3/£4/£5

Contains milk



Christmas Pudding & Brandy Sauce £9

Contains wheat, milk. Pudding is Infused with cider, rum & brandy. Sauce contains brandy

There is a **compulsory** 10% large group charge for tables of 5 or more.

All other gratuities are optional. **All gratuities, card or cash, go to the staff.**

Thirsty?

We are licensed and stock a range of beers, wines and spirits

Dietary & Allergies

(v)vegetarian, (h)alal, (gf) Gluten Free.

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Gift Vouchers

Please ensure you have any gift vouchers with you as we cannot honour the voucher without the original.

Please note we do not and never will offer vouchers or discounts through any 3rd party such as Groupon.