



Pre/Post Theatre
10% off the ENTIRE BILL
IS AVAILABLE ON THIS MENU

2 Courses £20.99

OR

3 Courses £23.99

Available Daily from 4pm

Starters

PATE ON CIABATTA

(gf++)

Smooth Brussels pate. GF uses GF Bread
Allergens: wheat, milk, onions

NO MEAT CAESAR SALAD

(v, gf)

Seasonal salad with a Caesar dressing.
Allergens: eggs, milk, onion, soya

TOMATO & BALSAMIC

BRUSCHETTA

(v)

Allergens: wheat, sulphites, mustard

Mains

LASAGNE AL FORNO

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

+ **cheesy garlic ciabatta for £3.50**

+ **seasoned wedges for £3.50**

+ **seasonal side salad for £3**

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

PUMPKIN & PINE NUT PASTA (v)

Free range egg pasta filled with pumpkin, mozzarella cheese
and pine nuts in a creamy tomato sauce

Allergens: gluten, milk, egg, nuts, onion

NEW PORK BELLY

Roast potatoes, seasonal vegetables, apple sauce, gravy jus.

Allergens: onion, wheat

NEW CHICKEN, CAULIFLOWER & SPINACH CURRY (mild) (gf)

With Basmati rice

Allergens: mustard, onion

CHILLI CON CARNE

With aromatic basmati rice

Allergens: wheat, fish, onion, celery

NEW CREAMY TERIYAKI MUSHROOM LINGUINE (v)

Sliced mushrooms in a creamy teriyaki sauce with red peppers

Allergens: wheat, soya, onion, milk

Desserts

MINI SWEET SELECTION

(v⁺)

3 Items from the patisserie fridge
(chef's choice based on allergies and
availability for Afternoon Teas)

Allergens: various

NEW WARM

CHOCOLATE FUDGE SLICE & CUSTARD (v)

Allergens: wheat, milk, eggs

ICE CREAM (v, gf)

A scoop each of Vanilla and
Strawberries & Cream

Allergens: milk





Available Daily from 4pm

Starters

PATE ON CIABATTA *(gf++)* £7.99

Smooth Brussels pate. GF uses GF Bread
Allergens: wheat, milk, onions

NEW SHREDDED DUCK SALAD £10.99

Roasted cashews, hoisin sauce, seasonal salad leaves
Allergens: wheat, milk, onions, soya, nuts

NEW PEA & POTATO CROQUETTE *(v)* £7.99

Served with a lemon mayonnaise
Allergens: wheat

NEW CHICKEN & CHORIZO ORZO £10.99

tbc
Allergens: wheat, milk, onions, soya



PRAWN COCKTAIL *(gf)* £10.99

Prawns, leaves, chopped tomatoes, cucumber, homemade Marie sauce

+ slice of bread and butter £1.50

Allergens: shellfish, egg, onions, mustard

TERIYAKI MUSHROOMS *(v)* £7.99

Sliced mushrooms in a creamy teriyaki sauce with red peppers and a slice of ciabatta

Allergens: wheat, soya, onion, milk

NEW MIXED LENTIL DHAL *(v)* £7.99

Served with a cauliflower hash brown
Allergens: wheat, sulphites, mustard, cream, onions, celery

NEW QUAIL EGG NEST *(v)* £10.99

Quail eggs, carrot & courgette nest, roasted red peppers, creamed spinach on slice of ciabatta

Allergens: egg, wheat, milk



Pre/Post Theatre
10% off the ENTIRE BILL
Excludes Afternoon Tea &
Quiet Hour Offers

T&Cs Apply



Mains



POULTRY

FILLED YORKSHIRE PUDDING *(h, v*)* £22.99

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

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

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

NEW LEG OF DUCK CONFIT *(gf)* £21.99

Spiced orange glaze, roast potatoes, seasonal vegetables

Allergens: onion, garlic

NEW CHICKEN AU POIVRE *(gf)* £21.99

Brandy, cream, onions, peppercorns, roast potatoes, asparagus

Allergens: milk, onions

NEW CREAMY TUSCAN CHICKEN *(h, gf)*

£20.99

Crushed garlic roast herbed potatoes, seasonal vegetables

Allergens: milk

RISOTTO & MEATBALLS £21.99

Pea and mushroom risotto topped with chicken & Chorizo meatballs in a tomato, spinach & Stilton sauce.

+ toasted garlic ciabatta £3

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

MOROCCAN CHICKEN TAGINE *(gf*)* £21.99

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

Allergens: onion, sulphites, celery, soya, wheat

PRAWN, CRAB AND SALMON LINGUINE

£23.99

Creamed garlic with white wine & parmesan sauce.

Allergens: wheat, fish, shellfish, egg, mustard, onion, celery

HANDMADE FILLED FISHCAKE £22.99

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

Allergens: onion, milk, fish, shellfish, wheat, egg



MEDITERRANEAN SEA BASS FILLET *(gf)*

£20.99

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, milk

VEGETARIAN



MOROCCAN VEGETABLE TAGINE *(v, gf*, ve)*

£18.99

*** 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

NEW WOODLAND MUSHROOM & ALE PIE

(v, ve) £20.99

Wild mushrooms slow cooked in stout in a vegan pastry

Allergens: celery, gluten, soya, sulphites

CHEESE & ONION QUICHE *(v)* £18.99

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

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



MEAT

BEEF IN RED WINE COBBLER £24.99

Homemade slow cooked beef in a rich red wine jus gravy, leeks, onions, potatoes, carrots, celery & mushrooms topped with Cheese & Rosemary scone cobbles. Served with seasonal vegetables.

Allergens: wheat, onion, celery, barley, milk

NEW LAMB SHANK £25.99

Buttery mash, seasonal vegetables & gravy jus.

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

PEPPERED STEAK AND ALE PIE £23.99

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 £21.99

Homemade Cottage Pie slow cooked with beef mince and wild boar in our own Guinness gravy topped with roast potatoes instead of mash. Served with seasonal veg.

Allergens: wheat, onion, celery, soya, barley

SIDES *(prices as a side, doubled if without a main)*

Bubble & Squeak	£4.00
Seasoned wedges	£3.50
Garlic ciabatta	£3.00
Cheesy garlic ciabatta	£3.50
Roast potatoes	£3.50

Dauphinoise potatoes	£4.00
Seasonal vegetables	£3.50
Side salad	£3.00
Slice of Bread & Butter	£1.50

Allergies and Dietary

Key: v:Vegetarian, gf: Gluten Free, h: Halal, Ve: Vegan.
* means the dish can be made differently for that allergy requirement, additional cost may apply.

You must state at time of ordering any dietary and allergy requests to avoid being charged. Our kitchens cannot be guaranteed to be free of allergens but steps are taken to minimize cross contamination.

10% "Pre-Theatre" Discount

- Valid against your entire bill, including drinks.
- Not valid if anyone has had Afternoon Tea or Quiet Hour offers.
- Not valid in conjunction with Loyalty Keyring.

This is available for anyone with tickets to the Theatre, Playhouse, Concert Hall, Rock City, Vue Cinema, Broadway cinema, Motorpoint Arena. Tickets must be for today so can be pre or post theatre. Valid ticket must shown at point of payment.

Tips & Gratuities

All tips go to the staff and are shared fairly and equally between them.

Quiet Hour Offers

- Available Monday to Friday between 3pm and 4pm. You must be left by 4.30pm.
- Cream Tea will always be on offer at 50% off.
- Other others subject to availability and change daily. Not usable in conjunction with Theatre Discount or any other offer.

Groups of 5 or more: 10% Service charge

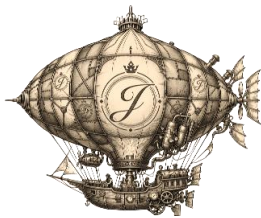
There is a compulsory service charge of 10% for large groups to reflect the increased service required.

Pushchairs, Prams & Babies

We do not have baby changing facilities and do not consider ourselves to be child friendly. Josephine's is a small intimate restaurant with very limited space and we cannot cater for everyone. Pushchairs may be refused.

Wheelchairs & Mobility Scooters

We have a ground floor accesible toilet and a ramp to get into the restaurant.



DESSERTS

AVAILABLE ALL DAY

Mini Sweet Selection £9.99

(Subject to availability)

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 £6.99

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.

Goey Warm Brownie & Vanilla Ice Cream £7.99

Homemade Chocolate Brownie served warm with Madagascar vanilla pod ice cream
Contains soya, milk, eggs, wheat

Apple & Fruit Crumble & Custard £7.99

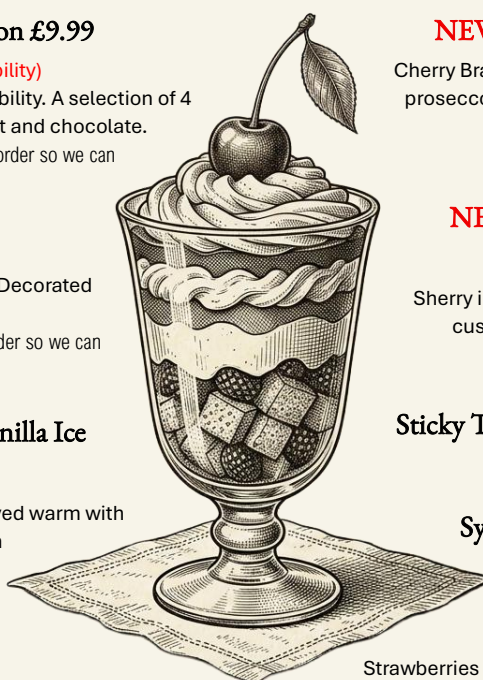
Apple and fruit (seasonal availability of fruit so batches may vary)

Allergens: wheat, milk

NEW Salted Pistachio Semifreddo (gf) £7.99

Pistachio crumb base. Topped with crushed pistachio & white chocolate curls. Pistachio sauce

Allergens: milk nuts, soya, egg



NEW Brandy Bubble Ritz £9.99

Cherry Brandy soaked cake, ice cream topped with prosecco infused cherries. Contains 15ml cherry brandy.

Allergens: wheat, milk, eggs

NEW Deluxe Sherry Trifle Sundae £9.99

Sherry infused cake, fresh fruit, strawberry jelly, custard, cream. Contains 15ml sherry.

Allergens: wheat, milk, eggs

Sticky Toffee Pudding & Custard £7.99

Contains wheat, milk, eggs

Syrup Sponge & Custard (gf) £6.99

Contains eggs, may contain milk & nuts

Eton Mess Sundae £8.99

Strawberries & cream ice cream, meringue, strawberry sauce, whipped cream, raspberries, Strawberries

Contains milk, egg white

Ice Cream (gf) £3/£4/£5

(1 scoop/2 scoops/3 scoops) Choose from Madagascar Vanilla or Strawberries & cream

Contains milk



Theatre?

Time for another drink here?
Don't forget you get 10% off the entire bill!

Thank you