



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

2 Courses £23.99

OR

3 Courses £26.99

Available Daily from 4pm

Starters

CHICKEN & CHORIZO ORZO

Allergens: wheat, milk, onions, soya

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

WOODLAND MUSHROOM & ALE PIE (v, ve)

Wild mushrooms slow cooked in stout in a vegan pastry.
Served with roasties & seasonal vegetables
Allergens: celery, gluten, soya, sulphites

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

With Basmati rice
Allergens: mustard, onion, coconut

PORK BELLY

Roast potatoes, seasonal vegetables, apple sauce, gravy jus.
Allergens: onion, wheat

CHILLI CON CARNE & NACHOS

With aromatic basmati rice
Allergens: wheat, fish, onion, celery

Desserts

Please note that this is a fixed menu and no swaps are allowed

PROFITEROLES (v*)

Profiteroles in a chocolate sauce.
Contains alcohol.
Allergens: milk, wheat, eggs, soya, nuts
(hazelnut)

TRILLIONAIRE SLICE (gf, v)

Caramel crumb, toffee & chocolate
ganache
Allergens: none

NEW YORK VANILLA CHEESECAKE (v, gf)

Allergens: milk, egg





Available Daily from 4pm

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.

Groups of 5 or more: 15% Service charge

There is a compulsory service charge of 15% 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.

STARTERS

PATE ON CIABATTA (gf++) £7.99

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

SHREDDED DUCK SALAD £8.99

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

PEA & POTATO CROQUETTES (v) £7.99

Served with a lemon mayonnaise
Allergens: wheat, egg, mustard

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

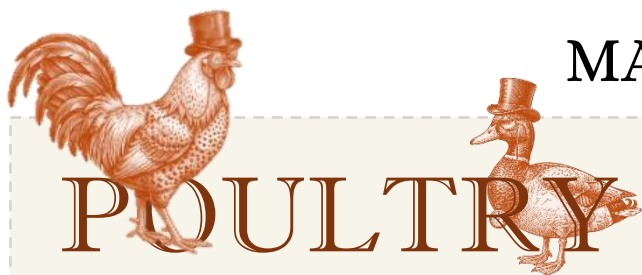
TERIYAKI MUSHROOMS (v) £7.99

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

Allergens: wheat, soya, onion, milk



MAINS



LEG OF DUCK CONFIT *(gf)* £22.99

Spiced orange glaze, roast potatoes, seasonal vegetables, asparagus spear

Allergens: onion, garlic

CREAMY TUSCAN CHICKEN *(h,gf)* £20.99

Crushed garlic roast herbed potatoes, seasonal vegetables

Allergens: milk

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

★ CUSTOMER FAVOURITE ★

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

FILLET OF SALMON RISOTTO *(gf*)* £22.99

Prime fillet of Salmon in a paprika marinade on a bed of creamy pea & lemon risotto garnished with crispy onions.

Can be gluten free without crispy onions.

Allergens: fish, onion, milk, celery, wheat

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)*

£21.99

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



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

£19.99

* 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 DISH ★ WOODLAND MUSHROOM & ALE PIE *(v, ve)*

£19.99

Wild mushrooms slow cooked in stout in a vegan pastry.

Served with roasties & seasonal vegetables

Allergens: celery, gluten, soya, sulphites

CHEESE & ONION QUICHE *(v)* £19.99

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

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



★ CUSTOMER FAVOURITE ★
BEEF IN RED WINE COBBLER £26.99

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

LASAGNE AL FORNO £21.99

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

+ **cheesy garlic ciabatta for £5.00**

+ **seasoned wedges for £4.50**

+ **seasonal side salad for £4.00**

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

QUAIL EGGS & SALMON SALAD

£22.99

Salmon and pink quail eggs tossed in a leafy salad. Served with a lemon mayo dip.

Allergens: egg, mustard, fish

MEDITERRANEAN SALAD (v, gf) £17.99

Warm falafel, mixed beans, cheese & crispy onions, crushed pistachios served with a garlic aioli dip

Allergens: wheat, eggs, nuts, onion, milk, onion, mustard



★ CUSTOMER FAVOURITE ★
THATCHER'S PIE £21.99

Homemade Cottage Pie slow cooked with beef mince, gravy and topped with roast potatoes instead of mash. Served with seasonal veg.

Allergens: wheat, onion, celery, soya, barley

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

★ AUTHENTIC RECIPE ★
WILD BOAR RAGU LINGUINE £23.99

Wild boar & beef mince slowly cooked in Italian plum & sieved tomatoes, red wine and Italian herbs.

With shaved Parmesan & Truffle Balsamic glaze

+ **cheesy garlic ciabatta for £3.50**

Allergens: wheat, onion, milk, celery



SALAD

CHICKEN CAESAR SALAD (gf*) £18.99

Warm roast chicken in a rich caesar sauce, croutons.

Allergens: eggs, milk, onion

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

Bubble & Squeak..... £4.50
Seasoned wedges £4.50
Garlic ciabatta £4.00
Cheesy garlic ciabatta £5.00
Roast potatoes £4.50

Dauphinoise potatoes £5.00
Seasonal vegetables £4.50
Side salad £4.00
Slice of Bread & Butter £2.50

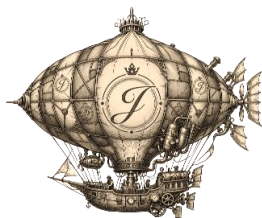


Pre/Post Theatre

10% off the ENTIRE BILL IS AVAILABLE ON THIS MENU
See starters page for more information.

Why not enjoy a bottle of wine?

We now stock a range of quality red and white guest wines available by the bottle. Don't forget you 10% off with your theatre ticket.



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 Madagascan vanilla pod ice cream

Contains soya, milk, eggs, wheat

Apple & Fruit Crumble & Custard £7.99

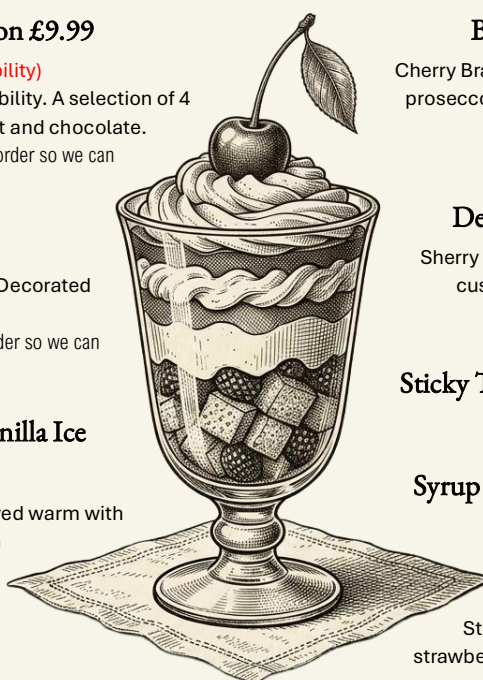
Apple and fruit (seasonal availability of fruit so batches may vary)

Allergens: wheat, milk

Salted Pistachio Semifreddo (gf) £7.99

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

Allergens: milk nuts, soya, egg



Brandy Bubble Ritz £9.99

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

Allergens: wheat, milk, eggs

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 Madagascan

Vanilla or Strawberries & cream

Contains milk



Theatre? After The Show?

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

Thank you