

WINE & CHAMPAGNE

Henriot Brut - Souverain
125ml Glass
£18

Sauvignon Blanc - France
375ml Carafe
£23

Côte Rosé, Lafage - France
375ml Carafe
£23

Les Parcelles - Bordeaux
375ml Carafe
£23

COCKTAILS

Plymouth Highball
Plymouth gin, Strega, Honey & Dill Water, Soda, Bitters

£14

Sheekey's Express
Olmecca Reposado, Tosolini Expre', Vanilla & Agave, Espresso

£14

Tito's Martini
Tito's, Samphire infused Lillet Blanc, Blue Cheese Olives

£17

Earl's Remedy (Non Alcoholic)
Everleaf Mountain, White Peach, Earl Grey, Lemon, Tonic Water

£11

THEATRE MENU

STARTERS

Spring Pea & Lovage Soup

Sea Bream Tartare,
With Wasabi Dressing

Twice Baked Cheddar Soufflé,
With Parmesan & Wild Garlic

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MAINS

Char-Grilled Sea Bass,
With Miso & Green Chilli Butter

Pan-Fried Fillet Of Hake,
With Black Rice and Gremolata

Asparagus & Spring Pea Risotto,
With Melted Gorgonzola

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SIDE DISHES

Potatoes
mashed, fried or buttered

£5.75

Parmesan Fried Courgette
roasted tomato sauce

£6.50

Green Salad
with white balsamic dressing

£7.00

Spinach
olive oil, buttered or creamed

£7.00

Roasted Carrots
carrot top pesto

£6.50

Spring Vegetables
with chervil butter & shoots

£7.50

Tenderstem Broccoli
with gremolata

£7.50

Rocket & Parmesan Salad

£7.50

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DESSERTS

Baked Vanilla Cheesecake,
With Strawberries

Honeycomb Ice Cream,
With Hot Chocolate Sauce

Welsh Rarebit