



2 COURSE
PRE-THEATRE MENU
& WELCOME DRINK

16h30 - 18h30

ASH

PRIX FIXE MENU INCLUDES ANY APPETISER WITH YOUR CHOICE OF MAIN COURSE
FROM EITHER THE PRIX FIXE DU JOUR OR PRIX FIXE LUXE MENU

APPETISERS

PLEASE SELECT AN APPETISER WITH YOUR PRIX FIXE MENU

VE SOUP OF THE DAY
CHICKEN LIVER PATÉ
TEMPURA OF TIGER PRAWNS
CLASSIC PRAWN COCKTAIL

BREADED BRIE v
FRESH FRUIT SALAD GF VE
WOOD PIGEON & BLACK PUDDING
CHILLI CHICKEN SKEWERS GF

PRIX FIXE DU JOUR

2 COURSES £15.95

NORTH SEA HADDOCK & CHIPS
north sea haddock in guinness batter, with chunky chips,
peas & charred lemon

HAGGIS, NEEDS & TATTIES
traditional combination with a whisky onion sauce

SCOTCH BEEF BURGER
with mayo, lettuce, rocket, tomato, red onion & relish on the side

GLENMORANGIE CHICKEN GF
malt whisky cream & onion sauce, rice & vegetables

THAI GREEN CURRY v GF
(VEGETABLE OR CHICKEN)
bamboo shoots with a timbale of rice & a crispy popadum

SALADS

Served with Toasted Garlic Bread

FLAKED SALMON · CHICKEN CAESAR
CRISPY CHICKEN

PIES

topped with a puff pastry lid, with chunky chips & peas

SCOTCH BEEF
VEGETABLE & ASPARAGUS
CHICKEN & MUSHROOM

PRIX FIXE LUXE

2 COURSES £18.95*

LAMB SHANK
in a rich rosemary jus on herbed mash with vegetables

CHICKEN BALMORAL
chicken breast stuffed with haggis, in creamy whisky onion sauce,
served with herb butter mash & vegetables

SEAFOOD RISOTTO
tiger prawns with blended mussels, salmon, squid & prawns in
green pea risotto with toasted garlic bread

SALMON FILLET GF
on a bed of asparagus & mash with chive butter sauce & vegetables

SIZZLING CHICKEN TIKKA GF
sizzling plate with sauteed vegetables, served with rice, rich indian
gravy, salad, popadum & chutney

PASTA

Served with Toasted Garlic Bread & Parmesan Cheese

CARBONARA · SEAFOOD
CHICKEN PESTO

STEAKS

with roast cherry tomatoes, mushrooms, onion rings, chunky chips & coleslaw

GRILLED MINUTE GF
GAMMON & PINEAPPLE GF
CHARRED RIBEYE + £3 GF

DESSERTS £5.95

BABA AU RHUM CAKE
v FRESH FRUIT WITH WHIPPED CREAM
v HOT BANANA FRITTER SURPRISE

CREME BRULÉE
STICKY TOFFEE PUDDING + £1.50
BAILEY'S RICH DARK CHOCOLATE

v Vegetarian (Some dishes include Eggs and Dairy) VE Vegan VO Vegan Option Available GF Gluten Free
* Please note that supplements apply to premium food & drink items

CHOOSE A WELCOME DRINK FROM THE FOLLOWING LIST
SUPPLEMENTS APPLY TO SOME PREMIUM PRODUCTS

COCKTAILS

MOJITO VIRGIN & SKINNY MOJITO AVAILABLE
white rum, mint, lime, sugar / skinny available

WHISKY SOUR
bourbon, orange bitters, sugar

LONG ISLAND ICED TEA + £1.50
vodka, rum, tequila, cointreau, gin, coca cola

COSMOPOLITAN
vodka, cointreau, fresh lime & cranberry juice

FRENCH MARTINI
vodka, chambord & pineapple juice

STRAWBERRY DAIQUIRI + £1.50
the classic, with strawberry purée

TOM COLLINS
gin, lemon, soda, cherry & orange

BLOODY MARY
vodka, tomato juice, tabasco, lemon, worcester sauce, black pepper, salt

WHITE RUSSIAN
vodka, kahlua, milk, cream, chocolate

WOO WOO
vodka, peach schnapps, cranberry

PEACH & ELDERFLOWER
peach schnapps, elderflower gin, sauvignon blanc white wine

SPIRITS

25ml + Mixer

GORDON'S LONDON DRY GIN
GORDON'S PREMIUM PINK DISTILLED GIN

BACARDI SUPERIOR RUM

MORGAN'S SPICED RUM

SMIRNOFF RED LABEL VODKA

ABSOLUT FLAVOURED VODKA

FAMOUS GROUSE WHISKY

JACK DANIELS BOURBON WHISKEY

SOUTHERN COMFORT LIQUEUR

MARTELL VS COGNAC

SCHWEPPE'S MIXERS

INDIAN TONIC WATER

INDIAN SLIMLINE TONIC WATER

BITTER LEMON

GINGER ALE

50ML PREMIUM POURS + £1.50

HENDRICK'S SCOTTISH GIN
with schweppes tonic, lime juice & cucumber

MALIBU RUM & CHAMBORD RASPBERRY LIQUEUR
with coca cola

GLENMORANGIE MALT WHISKY
with ginger ale & a slice of lime

ORANGE GREY GOOSE VODKA
with orange juice, lemon juice & a slice of lemon

PIMM'S FRUIT
with schweppes lemonade & fresh fruit

BEER & CIDER

TENNENT'S LAGER Draught Pint

CALEDONIA BEST Draught Pint

MAGNER'S CIDER Draught Pint

GUINNESS + £1.00 Draught Pint

KOPPARBERG FRUIT CIDER 500ml Bottle

BLACK ISLE ORGANIC BEER 500ml Bottle

WHITE WINE 175ml Glass

JACQUES VÉRITIER BLANC FRANCE
fresh & fruity with a dry crisp finish

VIURA BLANCO, RAMA SPAIN
this amazing wine is made from viura, the grape used for white rioja, it is clean and fresh with lovely fruit flavours

SAUVIGNON BLANC, PRIMERA LUZ CHILE
nose of gooseberries and lychees with herbaceous, grassy, lemon and lime flavours and a dry, crisp structure

CHARDONNAY, TOOMA RIVER AUSTRALIA
packed with grapefruit, lime and melon flavours, all bound up with a zesty, crisp, citrus balance

CHABLIS, OLIVIER TRICON FRANCE + £1.50
this is a benchmark chablis, with crisp, citrus overtones, powerful body, a long lasting palate and a mineral finish

RED WINE 175ml Glass

JACQUES VÉRITIER ROUGE FRANCE
deep red, balanced, rich and fruity with a hint of pepper

MERLOT, PRIMERA LUZ CHILE
red cherry and plum aromas, filled with sweet currant, ripe plum, cherry, vanilla and blackberry flavours

SHIRAZ, STORMY CAPE SOUTH AFRICA
generous red and black fruit aromas and soft, supple, spicy palate packed with blackberry and cherry flavours

MALBEC ORGANIC, EL ESTECO ARGENTINA
black cherry with vanilla and mocha aromas with a rich mouthfeel and silky tannins

PINOT NOIR, VIÑA LEYDA CHILE + £1.50
a clean fruity nose with red cherries, hints of raspberries and a subtle wild herb note

TEA & COFFEE

Tea & Coffee is not part of Pre-Theatre Deal and is priced individually

POT OF TEA per person £2.65

SELECTION OF HERBAL TEAS £2.75

POT OF COFFEE per person £2.95

CAPPUCCINO £3.30

CAFÉ LATTE £3.35

FLAT WHITE £3.30

CAFÉ MOCHA £3.85

HOT CHOCOLATE £3.85

COFFEE LIQUEUR £5.90

HOT CHOCOLATE LIQUEUR £5.90

PROSECCO 200ml Glass

PROSECCO
delicate white stone fruit & lemon flavours with fine bubbles

ROSE WINE 175ml Glass

PRETTY GORGEOUS ROSÉ FRANCE
delightful and dainty with intense lychee, strawberry notes and hints of violet

Half Pint SOFT DRINKS 330ml

COKE / DIET · IRN BRU / DIET · FANTA · SPRITE

MINERAL WATER · BOTTLE GREEN PRESSÉ