LUNCH Served 12 - 3pm

MAINS

Honey Roast Ham free range eggs, triple cooked chips 14.00 GF

Tomato Bruschetta confit tomato, toasted sourdough, creamy ricotta, basil oil 14.00 V

Home Made Pie triple cooked chips, seasonal greens, gravy 16.00

Seared Yellow Fin Tuna Niçoise soft boiled egg, green beans, olives, baby potatoes 18.00

Risotto fresh pea purée, ricotta, parmesan, asparagus 14.00 GF V

BBQ Korean Style Chicken Burger Asian slaw, crispy onions, cheese, sesame bun, fries 16.00

Dexter Beef Burger crispy bacon, slaw, cheese, sesame bun, fries 16.00

Vegan Burger chickpea and sweet potato patty, slaw, hummus, vegan cheese, fries 16.00 VG

SALADS

Chicken Caesar grilled chicken, baby gem, soft boiled egg, crispy pancetta, parmesan, dressing 15.00

Thai Chicken Noodles crispy shallots, Asian vegetables, peanuts, coriander, chilli 16.00

Fresh Crab asparagus, baby potatoes, salsa verde, soft boiled egg, salad leaves 17.00

Beetroot Carpaccio grilled goats cheese, pickled red onions, salad leaves, aged balsamic 15.00 **V**

Buddha Bowl sweet potato wedges, hummus, avocado, fresh salad, asparagus, lemon dressing 14.00 **VG**

Grilled Halloumi charred courgette and peppers, bulgar wheat, rocket salad, tahini lemon dressing 15.00 **V**

The Salad Bar a selection of our fresh seasonal salads showcased in the counter Main 14.00 Side 5.00 V

Seasonal Flat Bread 14.00

aChoose - moroccan chicken / grilled halloumi **V** / sweet potato falafel **VG**





SANDWICHES Served 12 - 3.30pm

Rueben 11.00

Salt beef, Swiss cheese, mustard mayo, sauerkraut, pickled cucumber

Classic 10.00

Honey roast ham, tomato, cucumber, red onion, baby gem, mustard mayo

Crab 14.00

Fresh white crab, lemon mayo, cucumber, dill, baby gem

Melt 11.00

Lincolnshire sausage, Long Clawson stilton, sweet red onions

Coronation 10.00

Coronation chicken, Baby gem, fresh salad

Victory 9.00 VG

Smashed chickpea hummus, fresh spinach, summer beetroot, roasted veggies, tomato

Grill 11.00 **V**

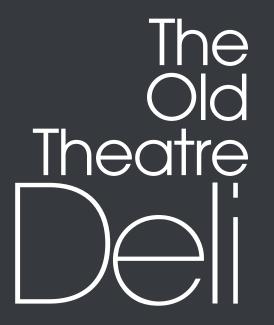
Grilled halloumi, roasted summer vegetables, siracha, mint yogurt, salad leaves

Stack 10,00 **V**

Rutland Red, Summer beetroot, tomato, pickles, gem

SIDES

Triple cooked chips 4.00 VG GF
Skin on fries add truffle and parmesan 4.00 (+ 2)
Grilled asparagus 4.00 V GF
Grilled halloumi, lime and coriander 6.00 V
BBQ popcorn chicken 7.00





SHARING PLATTERS Served 12 - 3pm

Classic Board 15.00 pp

A selection of English meats and charcuterie, artisan cheese, olives, chutney, tortilla, sourdough

Victory Board 15.00 pp V

A selection of artisan cheeses, deli salads, sweet potato falafel, pickles, tortilla, sourdough

Seafood Board 20.00 pp

Seared yellow fin tuna, Fresh white crab, pink shrimp pate, smoked salmon, grilled asparagus, soft boiled egg, sourdough

Vegan Board 15.00 pp VG

Avocado, falafel, hummus, olives, deli salads, pickles, sweet potato wedges, sourdough

TAKEAWAY GRAZE & AFTERNOON TEA BOXES

Our luxury boxes and platters are the perfect treat when meeting friends this season. Showcasing our beautiful homemade food complimented by the finest British produce from 15.00 per person Available to order in The Deli or Online at www.theoldtheatredeli.co.uk

