

THE MAIN EVENT MENU

Designed to impress, sharing plates to be enjoyed together.

FROM THE SEA

Lindiisfarne fresh Oysters, shallot vinegar
Gravadlax Salmon, fennel Salad, horseradish
Gambas, chilli, lemon, garlic
Haddock Chowder, fresh mussels, Samphire

FROM THE SOIL

Roasted Pumpkin, sumac yogurt, pomegranate
Harissa Spiced Eggplant, crispy shallots, feta
Grilled Wild Mushrooms, chestnut gnocchi
Spiced chickpea and tomato stew, spinach, halloumi

FROM THE Paddock

Slow roasted Wensleydale Lamb, Moroccan spices
Free Range Porchetta, braised fennel, Apple
Fillet of Beef, salsa Verde, Roasted Potatoes (minimum 6)
Grilled Lemongrass chicken, peanut sauce

ACCOMPANIMENTS

Sweet potato, harissa yoghurt
Steamed Rice, fresh herbs
Crispy Roast Potatoes, rosemary, garlic
Heritage Carrots, thyme, honey
Sautéed Spinach, lemon zest
Charred Tenderstem, lemon, sesame
Braised Leeks, peas, spinach
Seasonal Greens, garlic, prosciutto
Baby Potatoes, butter, mint
Sourdough baguette, garlic butter
Fresh Green Salad

The
Old
Theatre
Deli

