

PRE THEATRE MENU

5 - 7.30pm on show nights

TWO COURSES £13 / THREE COURSES £17.95

FIRST COURSE

SEASONAL SOUP today's soup with Yellow Door artisan bread **

SUSTAINABLE SEAFOOD CHOWDER cockles, mussels, smoked coley & NATIVE wheaten **

EWING'S SMOKED SALMON & PRAWN ROLL potato & fennel salad, beetroot jam, Guinness wheaten **

ROCKVALE CHICKEN SALAD lemon & thyme chicken, spiced lentils, mixed leaves, quinoa, pomegranate, tomato vinaigrette **

SECOND COURSE

GRILLED FILLET OF SEABASS borlotti bean stew, summer greens and crispy clams **

CRISPY PORK BELLY onion & thyme puree, charred asparagus, compressed apple **

PEARL BARLEY RISOTTO Ewing's smoked salmon, garden peas, asparagus, poached free-range egg

FIVEMILETOWN GOATS CHEESE TART puff pastry, caramelised onion, sweet potato, apricot chutney

BORLOTTI BEAN STEW tomatoes, apricot, red pepper, summer greens & focaccia toast **



THIRD COURSE

YELLOW DOOR STICKY TOFFEE PUDDING Drayne's Farm vanilla ice cream



HOT VANILLA RICE PUDDING rhubarb compote, mango sorbet **



THREE LAYERED CHOCOLATE MOUSSE honeycomb ice cream

LEMON & RASPBERRY TART Drayne's Farm vanilla ice cream

ON THE SIDE £3.95

NATIVE salad / Chunky chips / Greens / Roast comber potatoes, garlic & herb butter / Sweet potato fries

NATIVE™

BY YELLOW DOOR

Food allergies and intolerances;

Please speak to our staff about the ingredients in your meal when placing your order. Please be advised that no product can be deemed completely free of an allergen as all the dishes are produced in an environment in which these allergens are frequently used.

** denotes dishes which can be adapted for a gluten free diet – please speak to your server