

T H E A T R E M E N U
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THE DAFFODIL

Two Courses £14.95



Three Courses £17.95
{INCLUDING A DRINK}

MONDAY - SATURDAY
17:00 - 19:00

FRIDAY & SATURDAY
12:00 - 14:00

THEATRE X MENU

STARTERS

SEASONAL SOUP OF THE DAY
Please ask about allergens

CLASSIC PRAWN COCKTAIL
Lettuce, Marie Rose sauce, brown bread **DEFG Sd**

RAW VEGETABLE SALAD
Red cabbage, fennel, carrot, broccoli, seeds, chickpeas, houmous, feta **D Sd Se V**

CRISPY DUCK SALAD
Watermelon, pomegranate, toasted cashews, sesame seeds, chilli & mint **NS Sd Se**

MAINS

BATTERED HADDOCK
Skin on chips, crushed peas, lemon, tartare sauce **EFG Mu Sd**

SLOW COOKED PORK BELLY
Braised lentils, bacon, onions, buttered greens **DMu Sd**

GRILLED HALLOUMI TART
Sweet potatoes, cavolo nero, ramano peppers, salsa verde **DGSdV**

STEAK FRITES
Skinny fries, peppercorn sauce (supplement £4) **D Sd**

DESSERTS

COCONUT SORBET
Raspberry sauce **V Vg**

LEMON POSSET
Mixed berry compote, shortbread biscuit **DGV**

CHOCOLATE BROWNIE
Vanilla ice cream **DENV**

MAKE FRIDAYS EXTRA SPECIAL

UPGRADE YOUR LUNCH TO INCLUDE 2 HOURS OF
UNLIMITED FIZZ, MOCKTAILS OR PIMMS FOR JUST £10PP

Allergen Key

C Crustaceans Ce Celery D Dairy E Eggs F Fish P Peanuts G Gluten L Lupin N Nuts Mo Molluscs
Mu Mustard S Soya Sd Sulphur Dioxide Se Sesame Seeds V Vegetarian Vg Vegan Gr Garlic