

1766

BAR & KITCHEN

PRE-THEATRE MENU

2 courses £17.95 3 courses £21.95

Menu availability dependant on show start time

NIBBLES & SIDES

Giant juicy Gordal olives £3.50 (vv) (gf) / Roasted corn kernels & fried broad beans £3.50 (vv) (gf)
Hobbs House bread & salted butter £2.95 (v) / Valencia salted almonds £3.50 (vv) (gf)

STARTER

Carrot & ginger soup, focaccia crostini & toasted almond (vv)
Chargrilled Wye Valley asparagus, poached egg, harissa & nut dukkha (v)
Rare roast beef carpaccio, sun blushed tomato, rocket & parmesan

MAIN

Pea, broad bean, parmesan & mint risotto, crispy broad beans & lemon oil (v) (gf) (or ask to go vegan)
Pan fried fillet of cod, crushed black olive & herb new potatoes, gribiche sauce (gf)
Crispy pork belly, black pudding & truffle mash, jus

SIDES

Green beans, garlic rapeseed oil (gf) (vv) £3.55 / Skin on fries (vv) (gf) £3.50
Mixed leaf salad & house dressing (vv) (gf) £2.50

PUDDING

Chocolate mousse, salted caramel, vanilla cream, honeycomb & 1766 biscuit (v)
Coconut & vanilla rice pudding, mango & passion fruit (vv) (gf)
Lemon posset, strawberries & shortbread (v)

(v) - suitable for vegetarians (vv) - suitable for vegans. Gluten free options are available upon request.

If you have any special dietary requirements, including allergies, please speak to a manager before you place your order. Please note that an optional 10% service charge will be added to your bill, 100% of which will be shared by the 1766 Bar & Kitchen team.