



Ham hock terrine / orange pale ale jelly / sourdough £5 gf

Warm spiced carrot salad / roast beetroot / honey dressing / goat's cheese £5 // £9 v gf

Beetroot cured salmon / soured cream / toast £6

Clam chowder / Irish soda farl £4

Roasted cauliflower / celery / maple & tahini dressing / pomegranate seeds £5 vg gf

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Stout braised beef shin / colcannon / shallots £12 gf

Roasted chicken breast / smoked lardon / creamed tomato / fondant potato £12 gf

Lancs pork belly / apple & potato boulangère / cider jus £13 gf

Green lentil daal / celery & fennel slaw £9 vg gf

Roasted grey mullet / baked celeriac / buttered shrimp & lemon sauce £13 gf

Caramelised onion & butternut squash tart / farmhouse cheddar sauce / rocket pesto £10 v

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Chocolate fondant / black cherries / vanilla ice cream £5 v

Everyman Gin & poppy seed lemon parfait / shortbread £5 v

Honey, yoghurt & mascarpone semifreddo £5 v gf

Lime & coconut vegan cheesecake £5 vg

Selection of cheeses £7

Whitebait & cracked pepper mayo £5

Sticky plum jam chipolatas £5

Thick cut chips £3

Sweet potato fries £3

Colcannon £3

Buttered greens £3

Flatbread & beetroot hummus £3

Sourdough & oil £3

Olives £3

v vegetarian vg vegan gf gluten free

Please ask a member of the team for allergen advice

Feeding the imagination

By choosing to eat with us, you are directly supporting our work on stage, with young people and in the local community. Thank you.