



Spring menu

Lancs cheese & chervil arancini, candied beets, curly endive, cider dressing **v** £6

Smoked haddock, spring onion & tarragon cakes, lime dressing £7

Black pudding & pork belly terrine, pickled cauliflower, crostini £6

Spring veg & pearl barley broth, irish soda farl **vn** £5

Beef featherblade, red wine glaze, spring greens, dauphinoise potato **gf** £14

Black bream meunière, fennel, new potatoes, lemon & caper butter £13

Leek tart, farmhouse cheddar sauce, braised chicory **v** £11

Braised lamb henry, mint jus, bubble & squeak, wilted kale **gf** £15

Green lentil, sweet potato & spinach daal, fennel slaw, flatbread **vn** £9

Company burger special, thick-cut chips, slaw * £12

Blood orange posset, oatmeal & thyme cookie **v** £5

Chocolate brownie tart, mascarpone **v** £5

Soya milk rice pudding, cherry compote **vn gf** £5

Selection of cheeses £7

On the side:

Buttered greens £3.50

Dauphinoise Potato £3.50

Sourdough & olive oil **vn** £3

**The Company burger special changes with each production, vegetarian options are available. Check out the specials board or ask a member of the team for details*

Bar snacks

Cauliflower fritters & wild garlic mayo **v** £5

Whitebait & cracked pepper mayo £5

Sticky plum jam chipolatas £5

Thick-cut chips £3

Sweet potato fries £3.50

Grilled flatbread & beetroot hummus **vn** £4

Olives **vn** £3

Please ask a member of the team about our vegan options or 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