



Pre-theatre Menu

Two courses £13.95 three courses £17.95

Tuesday - Saturday evenings, orders between 5.30-7.15pm

Starters

Selection of breads

Served with organic extra virgin olive oil and Aspall organic balsamic vinegar

Roasted red pepper Houmous

With warm organic pitta bread and marinated olives

Curried sweet potato soup

Lightly spiced soup served with warm bread

Wild prawn cocktail

North Atlantic prawns with homemade Marie rose Sauce and salad

Main Courses

Mediterranean vegetable pie (V)

Mediterranean vegetables slow cooked with sea salt, garlic and herbs, topped with sweet potato mash and local cheese, side salad

Cajun spiced chicken supreme

(skin on breast with pin bone remaining) cooked on the barbeque, served with sweet potato fries, crème fresh and lime dip and basil oil dressed salad

Epic pork

Local pork shoulder cooked low and slow, shredded and bathed in our own recipe barbeque sauce tucked into griddled pitta breads and served with triple cooked chips, basil-oil dressed salad and delicious homemade coleslaw

Halloumi super salad (V)

Pan fried halloumi, steamed butternut squash and sweet potato, whole wheat, quinoa, lentils and local leafs dressed in basil infused organic extra virgin olive oil

Pudding

Dark chocolate truffle quartet

Homemade truffles coated in pistachio, coco, vanilla and golden cast sugar

Barkham blue cheese

(2015 UK supreme cheese champion), biscuits and preserve

Selection of ice cream, three scoops

Vanilla, chocolate or strawberry

Lemon posset

A creamy Pudding flavoured with lemon, served with shortbread biscuits and fresh fruit.

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