

COVERED DINING CAROUSEL

All products are made and stored in an environment that contains peanuts and other nut products. Many of our dishes that contain allergens can be offered with replacement products e.g. gluten free bread rolls with prior notice. If you have any questions, please contact us at openairtheatre.com/contact

All information correct at November 2019. Items and ingredients are subject to availability and may change. Changes will be published locally at the theatre and, where possible, in advance on our website. Please check for any changes with a member of staff prior to consumption.

MENU OPTIONS	CRUSTACEANS	CELERY	DAIRY	EGGS	FISH	GLUTEN	LUPIN	MOLLUSCS	MUSTARD	NUTS	PEANUTS	SOYA	SULPHUR DIOXIDE	SESAME SEEDS
Vegetable Garden amuse-bouche (V)														✓
Artisan Breads with Butter (V)			✓			✓								✓
Thai Green Chicken Curry with Jasmin Rice and Naan		✓	✓		✓	✓						✓		
Pan-fried Hake with Red Pepper relish			✓		✓				✓					
Scorched Baby Cauliflower, Soy, Butter and Yuzu Juice with Green Beans and Shallots (V)			✓									✓	✓	
Slow cooked Aubergine with Tamarind, roasted Onion and White Bean purée (Vg)		✓												
Mango Panna Cotta with Strawberries and Coconut (Vg)														
Tarte Tatin with Rosemary and toasted Almonds (GF)			✓							✓				
Trio of Mini Desserts <i>Mango Panna Cotta, Tarte Tatin with Rosemary and toasted Almonds, Open Air Brownie</i>			✓	✓		✓				✓		✓		
Chef's Choice Cheese Plate with Gluten Free Biscuits and Fruit Jelly (GF)			✓											
Chunky, Triple Cooked Chips (V)														
Roasted Vegetables (V)														
Crunchy Fennel and Lemon Salad (V)		✓												✓