

# COVERED DINING ANTIGONE



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](http://openairtheatre.com/contact)

All information correct at November 2021. 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
Amuse-bouche (V)														
Artisan bread and butter (V)			✓			✓								✓
Buttered chicken with sultana and coconut rice		✓	✓			✓								
Keralan cod with chips and pea shoots (GF)					✓				✓					
Salt-baked celeriac with beetroot and cashew cream, new potatoes and kale (N) (Vg)						✓				✓				
Pea and shallot ravioli with vegan parmesan and salsa verdi (N) (Vg)						✓				✓				
Mango and mixed spice panna cotta (GF) (Vg)														
Sesame and pink grapefruit treacle tart			✓			✓								✓
Trio of mini desserts Mango and mixed spice panna cotta, sesame and pink grapefruit treacle tart & open air brownie			✓	✓		✓								✓
Chef's choice cheese plate with gluten free biscuits and fruit jelly (GF)			✓											
Chunky, triple-cooked chips (GF) (V)														
Garlic bread (Vg)						✓								
Bang bang cauliflower (V)						✓								