

COVERED DINING LEGALLY BLONDE

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 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)			✓			✓								✓
Slow-cooked chicken and pomegranate pie with crushed potatoes (N) (GF)		✓	✓			✓				✓				
Confit salmon with crushed potatoes and horseradish (GF)			✓	✓	✓				✓					
Parmesan and wild garlic tart with ruby chard and crushed potatoes (V)			✓	✓		✓			✓				✓	
Vegan fish and chips with mushy peas (Vg)						✓							✓	
Cherry frangipane tart (N)			✓	✓		✓				✓				
Elderflower panna cotta with poached rhubarb (GF) (Vg)														
Trio of mini desserts Cherry frangipane tart, elderflower panna cotta & open air brownie (N)			✓	✓		✓				✓				
Chef's choice cheese plate with gluten free biscuits and fruit jelly (GF)			✓											
Chunky, triple-cooked chips (GF) (V)														
Sweet potato mash (V)			✓											
Mango salad with sesame (N) (V)										✓				✓