

COVERED DINING THE SECRET GARDEN



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 July 2024. 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
Beef goulash: lean diced beef cooked in smoked paprika sauce with creamed potato GF														
Roast cod with green beans, mashed potato, white wine and dill cream sauce GF			✓		✓								✓	
Plant-based shepherds pie: seasonal veg cooking in plant-based gravy topped with mashed potato Vg GF														
Rigatoni pasta cooked in tomato, basil, red pepper tapenade topped with parmesan shavings V			✓			✓								
Apple tart with chantily cream V			✓	✓		✓								
Black forest gateau with chantily cream V			✓	✓		✓							✓	
Chef's selection cheeseboard GF			✓											