## Covered Dining: NOUGHTS & CROSSES

Starter | Main | Dessert | Hot Drink £39.95

Bread for the table with wild garlic butter Vegan and gluten free option available

## STARTER

Crushed avocado & cherry tomato bruschetta vg

## **MAIN COURSE**

Grilled chicken in spicy tomato  $\overline{\alpha}$  red pepper sauce with Jollof rice, fried plantains  $\overline{\alpha}$  coleslaw Creamy fish  $\overline{\alpha}$  leek pie topped with cheesy mashed potato Roasted vegetable  $\overline{\alpha}$  chickpea salad with tahini dressing, feta  $\overline{\alpha}$  walnuts v Thai green tofu  $\overline{\alpha}$  vegetable curry served with basmati rice vg

SIDE DISHES (£3.99 extra) Crushed herby new potatoes vg Cajun Fries vg Roasted tandoori cauliflower vg

## DESSERTS

Strawberry Victoria sponge v Triple berry crumble & whipped cream v GF Blood orange sorbet with fresh berries vg GF Honeycomb ice cream with fresh berries vg GF Chef's selection cheese board

V Vegetarian Vg Vegan GF Gluten Free

Due to cooking times, some items may not be available to late arrivals. For a full list of allergens, please go to **openairtheatre.com/allergens**. If you have any further questions, please contact us at **openairtheatre.com/contact**. Food may not be taken into the auditorium, and is sold subject to our terms and conditions **openairtheatre.com/terms**