

STUDIO FIVE

R E S T A U R A N T



PRE AND POST SHOW MENU

Our pre & post show menu includes a side dish of your choice.

TWO COURSES £35

THREE COURSES £39

SIGNATURE WINES

125 ML

WHITE

De Wetshof Estate

Bon Vallon Chardonnay £6

South Africa, 2025

RED

E's Vino Malbec,

Finca Sopenia Organic £6

Argentina, 2023

ROSÉ

Domaine Fredavelle Organic Rosé,

Coteaux d'Aix £6

France, 2025

SPARKLING

Borgo del Col Alto Prosecco £6

Veneto, Italy, NV

Barosso Prosecco Spumante

Extra Dry Rosé £6

Italy, NV

Special wine pricing is available exclusively with the Pre-Post Show menu, and applies only to the first glass ordered.



STARTERS

THE STARTER OF SOMETHING NEW

BBQ pork ribs

chilli, spring onion garnish

(GF/DF)

Tempura mixed vegetables

sweet chilli sauce

(V)

Celeriac 'celery root' soup

wholegrain bread roll

(V/GF*DF)

Homemade fish cakes

tartare sauce and lemon

(GF/DF)

MAIN DISHES

GET'CHA HEAD IN THE MAIN

Double smash beef burger

American cheese, pickles, homemade burger sauce, red onions, fries

Roasted half cafreal chicken

slow cooked coriander and lemon marinade, lemon and honey mixed leaf salad

(GF/DF)

Homemade mixed vegetable chilli-non-carne

basmati rice, sour cream or coconut yoghurt (V/VG*/GF)

Spiced fish & chips

cod fillet, south asian style, lightly spiced batter, green peas, chilli ketchup (GF/DF)

'Four cheese' mac & cheese

cheddar, mozzarella, red leicester, gruyere

(V)

SIDES

STICK TO THE SIDES YOU KNOW

French fries

(VG/GF)

Homemade paratha

(V)

Corn on the cob

lime, paprika

(VG/GF/DF)

Oven-roasted stem broccoli

garlic, pecorino cheese

(V/GF)

Roasted heritage carrots

honey, olive, oil, garlic, rosemary, thyme

(VG/GF/DF)

DESSERTS

WHAT I'VE BEEN LOOKING FOR

Banoffee crème brûlée

(V/GF)

Apple pie

vanilla gelato (V)

New York vanilla cheesecake

mixed berry compote (V)

Chocolate brownie fudge sundae

hazlenut, chocolate sauce

(V)

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free
Gluten, Nut or Dairy Free options available

Please notify our staff of any allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill.