

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

Grilled king prawns

chilli, ginger, garlic

(GF/DF)

Pear and raisin salad

mixed leaves, pear, raisins,
pumpkin seeds, tamarind
dressing

(VG/GF/DF)

Tarka dahl

curry leaf tempering,
homemade bread

(VG)

Ham hock

ham, carrots, parsley, and
homemade piccalilli

(GF/DF)

MAIN DISHES

Mixed vegetable curry

carrots, peas, beans, cauliflower,
basmati rice

(VG/GF)

Braised beef cheek

carrot purée, red wine sauce,
roasted fennel

(GF/DF)

Fillet of grilled seabass

sautéed french beans, toasted
almonds, lemon butter sauce

(GF)

Roasted half cafreal chicken

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

(GF/DF)

SIDES

Hand cut fries

(VG/GF)

Basmati rice

(VG/GF/DF)

Hand made paratha

(V)

Sautéed stem broccoli

(VG/GF/DF)

Grilled baby gem lettuce

lemon and honey dressing

(VG/GF)

Roasted heritage carrots and parsnip

honey, olive, oil, garlic,
rosemary and thyme

(VG/GF/DF)

DESSERTS

Crème brûlée

(V)

Selection of Hackney gelato

choice of two flavours

Chocolate brownie fudge sundae

vanilla ice cream, cream,
hazelnuts, rum and
chocolate sauce

(V)

Deconstructed crumble

spiced apples, berries, vanilla
vegan gelato

(VG/GF)

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.