

Prelude...

at NORWICH THEATRE ROYAL

For the table: all @£2.50

Marinated olives

Root vegetable crisps

Garlic bread

Warm breads, olive oil and balsamic

2 courses £16 3 courses £20

To begin

Roasted red pepper and tomato soup, basil pesto and ciabatta v

Asparagus, red onion and binham blue cheese tart with apricot chutney v

Dill cured salmon, pickled radish, avocado and coriander puree with lemon gel
gf df

Main course

Adnams beer battered cod, skin on fries, garden peas and tartare sauce

Oven baked chicken breast, new potato and pea terrine, honey glazed carrots
and a cream mustard sauce gf

Locally sourced pork and apple burger, mature cheddar cheese, lettuce, and
tomato in a toasted brioche bun, topped with beer battered onion rings, skin on
fries and homemade apple sauce

Wild mushroom ravioli, white wine veloute with broad beans, peas and pine nuts
v

Side dishes all @ £3.00

Buttered new potatoes v gf

Skin on fries v gf

Herb mash v gf

Vegetables: Honey glazed carrots, green beans or buttered kale v, gf

Seasonal mixed salad v, gf

[v] Suitable for vegetarian [ve] Suitable for vegan [gf] Gluten free adaptable dish.

All our dishes are cooked fresh to order and are prepared in an environment where nuts and shellfish are present. If you have any allergen enquiries please ask a member of our team for advice.