

HOUSTONS

BAR & GRILL

Pre Theatre Menu

Our promise to you: eat, drink and enjoy in an hour

To Begin

Homemade Soup of the Day (V)

Served with homemade crusty roll & English butter

Rustic Chicken Liver Pate

Served with ciabatta croutons and grape chutney

Filo Wrapped Brie Wedges (V)

Deep fried brie wedges in a crisp filo pastry, served with an orange, cranberry and ginger relish.

Mains

8oz Rump Steak

With peppercorn sauce, hand cut chips and seasonal salad

Grilled Salmon Fillet

A prime salmon fillet grilled and served with chive whipped potatoes, braised leeks and a white wine cream.

Spinach and Ricotta Parcel (V)

An oven baked filo parcel, deep filled with spinach and ricotta cheese served on a bed of Mediterranean vegetables and a tomato and red pepper salsa.

To Finish

Homemade Baileys and Honeycomb Baked Cheesecake

Our delicious homemade baileys and honeycomb baked cheesecake, served with a rich toffee sauce.

Chocolate Tart

Rich milk chocolate tart, covered in white chocolate sprinkles, served with a chantilly and strawberry cream and berry compote

Local Cheddar

With biscuits & apple chutney

2-courses £12.95

3-courses £16.95