PRE-THEATRE DINING MENU

BISTRO & BAR

ALLERGEN & FOOD INTOLERANCES

Whilst we identify all 14 allergens within our dishes, our kitchen environments do contain all 14 allergens. Therefore, we cannot guarantee that traces of all 14 allergens are not present within our dishes. Please ask a member of our team for more information.

DIETARY KEY

(V) = Vegetarian | (VG) = Vegan | (GF) = Gluten Free (PGF) = Can be prepared Gluten Free | (PVG) = Can be prepared Vegan | (N) = Contains Nuts

HADDOCK & CHIPS (PGF)

Battered fresh haddock fillet with thick cut chips, tartare sauce, mushy peas and lemon.

WHITBY SCAMPI

Served with garden peas, salad garnish, tartare sauce and your choice of thick cut chips or new potatoes.

CHICKEN, LEEK & TARRAGON POT PIE

Served with seasonal vegetables and your choice of new potatoes or thick cut chips.

BBO STEAK BURGER

A prime 4oz beef steak burger with BBQ pulled beef brisket, gem lettuce, sliced tomato, spicy mayonnaise, French fries and coleslaw.

PAN-FRIED FISH OF THE DAY (GF)

Check out our daily catch all served with buttered new potatoes, seasonal vegetables, salsa verde and wedge of lemon.

SALT & PEPPER CHICKEN STRIPS

Salt and pepper shredded chicken with fried peppers and onions, chilli and coriander, mixed side salad, coleslaw, French fries and pot of sweet chilli sauce.

THAI PORK FILLET SKEWER

Diced pork fillet marinated in coconut and lime with red onion, peppers and mint served with cous cous, mixed leaf salad, flatbread and a chilli, lime and mango dip.

MOROCCAN BEEF KOFTA

Handmade beef steak mince kebab with cumin and paprika with peppers, red onion, mint and served with cous cous, mixed leaf salad, flatbread and a mint yoghurt dip.

CHICKEN GOUJONS (PGF)

Hand battered chicken goujons served with French fries, side salad, coleslaw and a pot of sweet chilli sauce.

£14.00

£13.50

£14.50

£15.00

£14.00

£14.00

£14.00

£14.00

£14.00



SALMON & PRAWN SALAD (GF)

Scottish salmon and Atlantic prawns with mixed leaves, cherry tomatoes, cucumber, peppers, red onion and citrus vinaigrette.

CHICKEN & BACON CEASAR SALAD (PGF)

Sliced chicken breast and diced smoked back bacon with gem lettuce, parmesan shavings, anchovies, croutons and Ceasar dressing.

VEGETARIAN & VEGAN

CHEESE & ONION PIE (V)

Crumbly Lancashire and grated cheddar cheese and onion pie, served with your choice of thick cut chips or new potatoes and seasonal vegetables or baked beans.

PENANG CURRY (VG) (PGF)

A medium spiced aromatic coconut sauce with cauliflower, green beans, mangetout, pepper and lime leaves served with rice and flatbread.

FALAFEL SKEWER (VG)

Grilled Moroccan falafel with peppers and onions, mint, cous cous, avocado, mixed leaf salad, flatbread and sweet chilli dip.

ON THE SIDE

THICK CUT CHIPS (V)	£3.50
FRENCH FRIES (V)	£3.50
SEASONAL VEGETABLES (V)	£3.00
NEW POTATOES (V)	£2.50
BREAD & BUTTER (V)	£1.50
GARLIC MAYONNAISE DIP (V)	£1.00
JUG OF GRAVY (V)	£1.00
COLESLAW (V)	£1.00

£14.00

£14.00

£13.50

£14.50

£14.50

18555 BISTRO & BAR

PUDDINGS & ICE CREAM

LEMON CHEESECAKE (V) Made with lemon curd and lemon zest, served with fresh pouring cream.	£6.50
ETON MESS (V) Made with crushed meringue, whipped cream, strawberry coulis and fresh strawberries.	£6.50
CHOCOLATE TRUFFLE TORTE (VG) (GF) With raspberry sorbet, chocolate sauce and chocolate textures.	£6.50
SUMMER BERRY PANNACOTTA (V) Served with a berry coulis and fresh berries.	£6.50
A TASTE OF THE THEATRE (V) A small theatre size tub of Marshfield Farm ice cream. Choose from: Vanilla Clotted Cream Chocolate Heaven Salted Caramel	£3.00

Strawberries in Clotted Cream

HOT DRINKS

Single Espresso	£2.00
Double Espresso	£2.60
Americano	£3.00
Cappuccino	£3.40
Café Latte	£3.50
Vanilla, Gingerbread, Hazelnut, Caramel	80p
Mocha	£3.60
Hot Chocolate	£3.00
Hot Chocolate with Cream & Marshmallows	£3.80
Special Hot Chocolate	£4.00
Hot Water with Lemon	£1.00
Taylors of Harrogate Breakfast Tea	£2.80
Taylors of Harrogate Fruit & Herbal Tea	£2.80
Peppermint, Lemon & Ginger, Green, Blackcurrant, Chamomile, Earl Grey	