



BAR + KITCHEN

Pre Theatre Menu

Two Courses: £12.95 / Three Courses: £15.95

To Start

Trio of melon with fruit coulis and berry compote

Prawn Marie Rose in a baby gem leaf served with a wedge of lemon

Tomato, red onion and basil bruschetta served with
a house salad and balsamic dressing

Mains

Steak pie served with seasonal veg and roast potatoes

Sesame crusted salmon served with crushed potatoes and roast asparagus

Wild mushroom and leek risotto served with
parmesan shavings and garlic bread

Dessert

Sticky toffee pudding served with butterscotch sauce
and vanilla ice cream

Cheesecake served with fruit coulis and berry compote

Beacon Sundae with strawberry ice cream, crushed meringue,
whipped cream, fruit sauce, fresh berries and marshmallows!

Sit back and enjoy the view!



Sparkling

- | | 125ml | 200ml | bottle |
|--|-------|-------|---------------|
| 1. Sacchetto, Prosecco | | | £5.95 |
| Colli Trevigiani
Frizzante – Quarters NV
<i>Italy</i>
Lightly sparkling style with a fine and fruity bouquet of white flowers and a refreshing flavour. | | | |
| 2. Sacchetto, Prosecco | | | £19.95 |
| Extra Dry Fili NV
<i>Italy</i>
This fantastic Prosecco in its unique bottle is the perfect way to start your evening. | | | |

White

- | | 125ml | 175ml | 250ml | bottle |
|--|--------------|--------------|--------------|---------------|
| 1. Cintila, White 2015 | £2.75 | £3.75 | £5.50 | £14.95 |
| <i>Portugal</i>
A little left field but when we tasted this delicious Portuguese wine we had to have it. | | | | |
| 2. Terre Du Soleil, | £2.95 | £4.15 | £5.90 | £15.50 |
| Sauvignon Blanc,
Vin de France 2014
<i>France</i>
A cracking Sauvignon Blanc, elegant and fruity. We just love the presentation. | | | | |
| 3. Il Casone, | £3.15 | £4.40 | £6.30 | £15.95 |
| Pinot Grigio 2015
<i>Italy</i>
Not your average Pinot. This one is from the Veneto region, the true home of Italian Pinot Grigio. | | | | |
| 4. Berton Vineyard, | £3.50 | £4.80 | £7.00 | £17.50 |
| Foundstone Unoaked
Chardonnay 2014
<i>Australia</i>
Unoaked, fresh and modern just what the best New World Chardonnays should be. | | | | |
| 5. Faultline, Sauvignon | £3.95 | £5.95 | £7.95 | £19.95 |
| Blanc 2015
<i>New Zealand</i>
A modern classic. This is one of the best we have tasted. | | | | |

Rosé

- | | 125ml | 175ml | 250ml | bottle |
|---|--------------|--------------|--------------|---------------|
| 1. Cintila, Red 2014 | £2.75 | £3.75 | £5.50 | £14.95 |
| <i>Portugal</i>
Soft, Juicy, ripe and delicious. Ideal by itself or with our yummy food. | | | | |
| 2. Novità, Pinot | £3.15 | £4.40 | £6.30 | £15.95 |
| Grigio Blush 2015
<i>Italy</i>
Delicate and elegant with yummy summer fruits. | | | | |

Red

- | | 125ml | 175ml | 250ml | bottle |
|--|--------------|--------------|--------------|---------------|
| 1. Cintila, Red 2014 | £2.75 | £3.75 | £5.50 | £14.95 |
| <i>Portugal</i>
Soft, Juicy, ripe and delicious. Ideal by itself or with our yummy food. | | | | |
| 2. Opal Ridge, Shiraz | £2.95 | £4.15 | £5.90 | £15.50 |
| Cabernet 2014
<i>Australia</i>
Classic Aussie blend, juicy, spicy and very approachable. | | | | |
| 3. Terre Du Soleil, Merlot | £3.05 | £4.20 | £6.10 | £15.50 |
| Vin de Pays d'Oc 2015
<i>France</i>
A cracking French Merlot, a top alternative to all those Chilean's wines. | | | | |
| 4. El Camino, | £3.15 | £4.40 | £6.30 | £15.95 |
| Malbec 2015
<i>Argentina</i>
A very popular variety at the moment. Rich, juicy and spicy. | | | | |
| 5. Rioja, Quasar Tinto | £3.30 | £4.75 | £6.70 | £16.95 |
| 2012
<i>Spain</i>
A traditionally styled mature Rioja showing savoury and gamey flavours interlaced with chocolate, long and fine on the finish. | | | | |
| 6. Pinot Noir Gran | £3.95 | £5.95 | £7.95 | £19.95 |
| Reserva
2015
<i>Chile</i>
This attractive Pinot Noir combines aromas of strawberries, black cherries and plums with vanilla and herbal notes. | | | | |

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