

# StageSide

bar & restaurant

## Opening Act

<b>Fresh soup of the day (V)</b>	<b>£3.95</b>
<b>Portobello mushrooms stuffed with goat's cheese, red onion compote, chilli oil (V)</b>	<b>£4.95</b>
<b>Slow roast tomatoes, Buffalo mozzarella, pine nuts &amp; herb oil (V)</b>	<b>£4.75</b>
<b>Smoked mackerel pate, creamed horseradish &amp; crostini</b>	<b>£4.75</b>
<b>Poached salmon salad, warm new potatoes, dill crème fraiche</b>	
Main Course	<b>£10.50</b>
Starter	<b>£4.75</b>

## Main Act

<b>Soda battered haddock</b> with hand cut chips, mushy peas, tartare sauce	<b>£9.95</b>
<b>Chargrilled rump steak</b> , champ potato, green beans, peppercorn sauce,	<b>£15.95</b>
<b>Fish pie with white fish, prawns, peas</b> , topped with cheesy mash	<b>£10.95</b>
<b>Brie stuffed chicken breast wrapped in bacon</b> , on crushed potatoes & creamed leeks	<b>£11.95</b>
<b>Baked macaroni with three cheeses</b> , sundried tomato and dressed rocket (V)	<b>£7.95</b>
<b>Wild mushroom risotto</b> , shaved parmesan	<b>£9.50</b>

## In the Wings

<b>Hand cut chips</b>	<b>£2.75</b>
<b>Sauté green beans, with toasted almonds &amp; garlic butter</b>	<b>£2.75</b>
<b>Cauliflower cheese</b>	<b>£2.75</b>
<b>House salad with herb croutons</b>	<b>£2.75</b>
<b>Garlic bread</b>	<b>£2.75</b>

## Final Call

<b>Passion fruit brulée</b> , shortbread biscuit	<b>£4.20</b>
<b>Warm apple tart</b> vanilla ice cream	<b>£4.20</b>
<b>Boozy sherry trifle</b> amaretto biscuit	<b>£4.20</b>
<b>Chocolate truffle torte</b> whipped cream, berry compote	<b>£4.50</b>
<b>Selection of cheeses</b> with biscuits	<b>£5.50</b>

## Curtain Close

<b>Cappuccino, Latte</b>	<b>£2.20</b>
<b>Espresso</b>	<b>£1.80</b>
<b>Americano</b>	<b>£2.20</b>
<b>Pot of Tea (Breakfast, Herbal, Fruit)</b>	<b>£2.00</b>
<b>Hot Chocolate</b>	<b>£2.20</b>

Some dishes may contain nuts