



# Haxells

## PRE-THEATRE

### STARTERS

#### **Soup of the Day**

Chef's seasonal soup with baguette slices (VG)

#### **Chicken Leek Terrine**

Terrine, plum chutney and ciabatta crisps

#### **Buffalo Mozzarella & Roasted Beetroot**

Mozzarella, roasted beetroot, orange dressing, baby leaves and candied walnuts (V)

### MAIN COURSES

#### **Chicken Milanese**

Breaded chicken breast, truffle mayo, fried egg and chips

#### **Pan Roasted Sea Bass Fillet**

Crushed new potatoes, samphire and lemon butter sauce

#### **Roasted Cauliflower & Chickpea Tagine**

Tagine, apricot and almond couscous and harissa oil (VG)

### DESSERTS

#### **New York Baked Cheesecake**

Berry compote and vanilla cream (V)

#### **Seasonal Fruit Salad**

Raspberry sorbet (VG)

#### **Classic Sticky Toffee Pudding**

Vegan toffee sauce and honeycomb ice cream (VG)

(V) - Vegetarian (VG) - Vegan

*Kindly note that our kitchen is not allergen-free. As such, we cannot guarantee meals to be free of allergens, and we therefore advise guests with severe allergies to assess their own level of risk before consuming items from our menu. A full list of allergens is available on request. Please speak to a staff member about your requirements before ordering. All prices include VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.*