

PRE THEATRE DINNER MENU



STARTERS

Chicken noodle soup 🍴
mini chicken pie

Cured mackerel
chive potato salad, pickled cucumber,
lemon crème fraîche

Beetroot and goats' cheese (v)
beetroot tartare, goats' cheese mousse,
gel, olive crumb

MAIN COURSES

Bea Tollman's rotisserie chicken 🍴
mashed potato or chips, house salad

Risotto nero
Chef's catch of the day, crispy calamari

Moroccan chickpea and
vegetable tagine (v)
marinated tofu, herb couscous, apricot and
turmeric chutney

BAR CLASSICS

Beef burger

Buttermilk chicken burger

Black bean and quinoa burger (v)
our burgers are served with burnt butter ketchup,
smoked mayo, baby gem, tomato, gherkin,
chips or French fries

Extra toppings:
bacon, caramelised onion, Cheddar,
blue cheese
£1.75 each

Locally caught battered fish
chunky chips, mushy peas and tartar sauce

DESSERTS

Key lime pie
zesty Chantilly cream, berry compote

Bea Tollman's vanilla cheesecake 🍴
strawberry textures

Raspberry, almond parfait
raspberry ice cream

White chocolate, strawberries

Coconut, ginger rice pudding
lime sorbet, pineapple salsa

Honeycomb ice cream

Ice cream, sorbets
four scoops

Items marked with a 🍴 are genuine recipes
from the President and Founder of
The Red Carnation Hotel Collection,
Beatrice Tollman.



LEOPARD

BAR & RESTAURANT

— THE DUKE OF RICHMOND HOTEL —