

TYRRELLS

BAR + CAFE
- NST CITY SOUTHAMPTON -

THE ROYAL MENU

♦ STARTERS ♦

Gleneagles pate - smoked salmon, trout and mackerel **GF** £7

Heirloom tomato tart - goats cheese, pesto and a chive crust £6

Asparagus mousseline - with puff pastry grissini **VG** £6

Shellfish bisque - with sherry croutons £7

♦ MAIN COURSES ♦

Gaelic steak - 6oz fillet steak, mushroom whisky sauce, confit tomato and fries **GF** £22

Salmon - beurre blanc sauce, spring peas, beans and chervil, duchess potatoes £12

Pea and mint risotto - with pea shoots, truffle oil and a parmesan crisp **GF, VGA** £10

Fricassee of free range chicken - with mushrooms, young leeks, saffron rice £12

♦ DESSERTS ♦

Chocolate pudding - with ganache sauce and apricot coulis £6

Eton mess - with raspberry sorbet £6

Strawberry and wine jelly - with sable biscuits £6

ABOUT THE ROYAL MENU

In 2006, our Chef Jay Geddes, cooked for the Queen as part of her 80th birthday celebrations at Windsor Castle. Inspired by this experience, Jay has developed this menu which includes the Queen's favourites Gleneagles Pate and Chocolate Pudding.

PLEASE PLACE YOUR
ORDER AT THE BAR

GF= GLUTEN FREE GFA= GLUTEN FREE AVAILABLE V= VEGETARIAN
VG= VEGAN VGA= VEGAN AVAILABLE

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SOUTHAMPTON
THEATRES