



Two courses £26.50

Three Courses £31.50

Sharing platter for two: assorted rustic breads • olives • hummus • balsamic dressing
£4.95 supplement

Act I

French onion soup • gruyère cheese float (D, G available)
Poached ocean trout • salade niçoise (G,D)
Beetroot and thyme tarte Tatin • brie foam
Butternut squash parfait • kohlrabi • sultana purée • walnut bread croûte (V)

Act II

Duo of lamb – navarin of lamb and pan seared rump • samphire purée • pomme boulangère (G)
Catch of the Day • bouillabaisse • fennel and parmesan scone (D available)
Corn-fed supreme of chicken • petit pois à la Française • Madeira café au lait (G, D available)
Beenleigh blue-stuffed courgette flower • confit tomato tart • lentils du puy (V)

Additional sides £2.95

Triple-cooked chips (V,G,D,Ve)
Gratin dauphinoise (G)

Creamed spinach (G)
Seasonal vegetables (V)

Curtain Call

G,D,Ve desserts available on request

Vanilla crème brûlée • poached rhubarb (V)
Tarte au citron • strawberry compote • basil gel (V)
Rum Baba • roasted pineapple • rum and raisin ice cream (V)
Selection of cheeses • biscuits £2.95 supplement

During the interval, your table is specially reserved for you

Enjoy desserts, cheeses or ice creams with drinks or coffees – just let your waiter know.

Interval cheese plate £5.75 Hot drinks from £2.40

Brandy • Port • Liqueurs • Spirits

(V) Suitable for vegetarians. (G) Gluten Free. (D) Dairy Free. (Ve) Suitable for vegans.

If you have any allergy requirements, please speak to one of the team who will be happy to guide you.

Please note: menus are subject to change according to availability of seasonal ingredients.

Are you a Friend of Birmingham Hippodrome? Don't forget to show your membership card for your discount.

Avoid the queues by ordering programmes and merchandise from your server.