

Antipasti Platters Menu

Our Antipasti Platters are available before all evening shows.

We offer an excellent selection of meat, cheese, fish and vegan platters, sourced locally where possible and available to pre-order only.

*Please note that pre-orders must be placed by 12pm on the day of the performance.

Meat Platter

£15.00

A selection of cured meats served with olives, stuffed peppers, mediterranean tomatoes, smoked nuts, cheeses straws, dressed leaves, gherkins, Alex Gooch sourdough and Black Mountains Preserves.

Cheese Platter (V)

£15.00

A selection of cheeses served with olives, stuffed peppers, mediterranean tomatoes, cheeses straws, cheese biscuits, gherkins, celery, grapes, dressed leaves, Alex Gooch sourdough and Black Mountains Preserves.

Vegan Platter (Vg)

£15.00

Vegan cheese, harissa houmous, falafel served with olives, mediterranean tomatoes, gherkins, celery, grapes, peppers, smoked nuts, dressed leaves, Alex Gooch sourdough and Black Mountains Preserves.

Fish Platter

£17.40

Smoked salmon from Black Mountain Smokery, marinated prawns, homemade mackerel pâté served with olives, stuffed peppers, mediterranean tomatoes, dressed leaves, Alex Gooch sourdough and chunky tartare sauce.

(V) Vegetarian
(Vg) Vegan
(GF) Gluten Free

blasus . delicious