

# MENU

THEATRE ROYAL PLYMOUTH



# LUNCH

## JACKET POTATO

*Served with a side salad garnish.*

Plain with Butter (VGO) 8.5

Toppings:

Beans (VE, GF) 1.5, Mature Cheddar (V, GF, VGO) 1.5,

Tuna Mayo (GF) 1.5, Coronation Chicken (GF) 2,

Prawn Marie Rose (GF) 3

## CIABATTAS

*Served with a salad garnish, crisps & coleslaw (GF available).*

Mature Cheddar & Pickle (V) 11

Honey Roast Gammon & Mustard 11

Egg & Cress (V) 10

Coronation Chicken 11.5

Prawn Marie Rose 12.5

## MAINS

Honey Roast Ham, Egg & Chips 13

Battered Fish & Chips

*Served with mushy peas & tartare sauce* 16

Caesar Salad (V) 10

*Add chicken breast 3.5*

Side of Fries (GF, VE) 4.5

Please speak to your server if you have any allergy or ingredient queries.

# DINNER

## FOR THE TABLE

Marinated Olives	4.5
Bread & Oils	4.5
Honey-Glazed Baked Chorizo	5

*Order all three dishes for 12.5*

## MAINS

Battered Fish & Chips	16
<i>Served with mushy peas &amp; tartare sauce</i>	

Steak & Ale Pie (GF)	15
<i>Served with mashed potato &amp; seasonal greens</i>	

Mushroom Bourginon Pie (GF, VE)	15
<i>Served with mashed potato &amp; seasonal greens</i>	

TRP Burger (GFA)	14
<i>Served with cheese, lettuce, tomato &amp; fries</i>	

Beyond Meat Burger (VE, GFA)	14
<i>Served with lettuce, tomato &amp; fries</i>	

Caesar Salad (V)	10
<i>Add chicken breast 3.5</i>	

Teriyaki Vegetable Rice Bowl (VE)	14
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## DESSERTS

Trio of Langage Farm Ice Creams or Sorbet (V, VGO, GF)	7
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Sticky Toffee Pudding (V)	8
<i>Served with Butterscotch &amp; Clotted Cream</i>	

Lemon Meringue Pie (V)	7.5
<i>Served with seasonal fruit</i>	

# DRINKS

## BEERS & CIDERS

Cornish Rattler (330ml 4.5%)	5.5
Rattler Berry (500ml 3.5%)	6.2
Rattler Zero (500ml)	5.8
Tribute (440ml 4.2%)	6
Korev (440ml 4.8%)	5.8
Proper Job (440ml 5.5%)	6.2
Estrella Damm 0% (330ml)	4.8

## SPIRITS

25ml

Plymouth Gin (41.2%)	5
Whitley Neil (41.3%)	5
Gordons Pink Gin (40%)	5
Absolute Vodka (40%)	5
Devon Spiced Rum (40%)	5.5
Bulleit Bourbon (45%)	5.5
Jules Clarion Brandy (36%)	5.2

## SOFT DRINKS

Jollys Cornish Water Can	3
Jollys Sparkling Can <i>Lemonade, Apple, Orange, Elderflower, Ginger Beer</i>	3.5
Frobisher <i>Apple, Orange</i>	3.5
Coca Cola Zero	3.8
Sprite Zero	3.8
Luscombe Tonic	3

## HOT DRINKS

Latte	4.2
Cappuccino	4.2
Americano	4
Mocha	4.4
Hot Chocolate	4.3
Cup of Tea	2.7

# WINE

## WHITE

125ml / 175ml / 250ml / Bottle

Soprano Pinot Grigio  
*Italy 10.5%*

6 / 7.5 / 9 / 25.5

Urmeneta Sauvignon Blanc  
*Chile 12.5%*

6.5 / 8 / 9.5 / 27

## RED

125ml / 175ml / 250ml / Bottle

Alta Baliza Merlot  
*Chile 12.5%*

6 / 7.5 / 9 / 25.5

No.10 Malbec  
*Argentina 12.5%*

6.5 / 8 / 9.5 / 27

## ROSÉ

125ml / 175ml / 250ml / Bottle

Falling Petal Zinfandel  
*USA 10%*

6.5 / 8 / 9.5 / 27

Tanti Petali Pinot Grigio  
Rosato  
*Italy 11%*

6.5 / 8 / 9.5 / 27

## SPARKLING

200ml

Prosecco Spumante  
Ca'Bolani *Italy 11%*

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