



Two Courses £24.50

Three Courses £29.50

Sharing platter of assorted rustic breads, olives, hummus and balsamic dressing (serves 2) *£4.50 supplement*

Act I

White bean soup with basil pesto (V)
Vietnamese prawn summer rolls with sweet chilli sauce
Salt beef croquette with salad of mooli, shallots and capers
Goat's cheese mousse with marinated tomatoes and walnut toast

Act II

Chilli & coriander crusted pork tenderloin with soy & sesame braised savoy cabbage
Pan-seared fillet of sea bream with rice noodle, samphire, ginger and spring onion broth
Honey-brushed confit of duck leg with celeriac purée, bok choy and star anise jus
Pan-roasted chicken breast with carrot & orange purée and sesame seed cabbage
Yellow curry lentil scotch egg with asparagus & new potato salad (V)

Added extras £2.50

Truffle salt fries Toasted sesame seed broccoli Summer vegetable salad Roast garlic creamed potatoes

Curtain call

Matcha green tea panna cotta with kalamansi and sesame tuille
Bitter chocolate tart with lychee, strawberry & mint compote
Poached peach & pistachio cake with raspberries and vanilla set custard
A selection of local cheeses served with biscuits *£2.50 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 served with a chocolate treat.

Brandy • Port • Liqueurs • Spirits

*(V) Suitable for vegetarians. Vegan, gluten free and dairy free dishes available on request.
Some dishes may contain nuts or other allergens. Please ask if you need further information.*

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

Champagne and Sparkling

	125ml	20cl	37.5cl	Bottle
403 Laurent-Perrier Brut NV, Champagne	£9.50	£15	£27	£54
Fresh and elegant with dry, lemony flavours and a crisp biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier.				
406 Laurent-Perrier Cuvée Rosé, Champagne				£75
A melange of strawberry, raspberry and wild cherry flavours. Arguably the most prestigious of Rosé Champagnes.				
407 Laurent-Perrier Brut Millésimé, Vintage Champagne				£85
Rich and rounded, where grapefruit and orange peel mingle with peaches and cream.				
401 Da Luca Rosato Spumante, Italy	£4.50			£24
Fresh and vibrant raspberry and strawberry scented fizz made from Merlot and Raboso.				
402 Da Luca Prosecco, Italy	£5.50			£26
Pear and peach fruit on a lively yet soft and generous palate.				

White Wines

	175ml	250ml	Bottle
301 Parini Pinot Grigio delle Venezie, Italy	£4.70	£6.70	£19.50
Refreshing, Italian wine of the moment.			
306 Between Thorns Chardonnay, South-Eastern Australia	£4.70	£6.70	£19.50
Tropical aromas followed by flavours of juicy nectarine and peach.			
308 Tekena Sauvignon Blanc, Central Valley, Chile	£4.70	£6.70	£19.50
Refreshing with citrus and tropical fruit flavours and a crisp finish.			
309 Waipara Hills Sauvignon Blanc Marlborough, New Zealand	£6.50	£9	£27
Flying the flag for New Zealand and a benchmark for Sauvignon Blanc..			

Rosé Wines

	175ml	250ml	Bottle
340 Parini Pinot Grigio Rosé delle Venezie, Italy	£4.70	£6.70	£19.50
Pink Pinot Grigio. Full of fragrant summer fruit.			
341 Vendange White Zinfandel, California, USA	£4.70	£6.70	£19.50
Sun ripened Californian expression of sweet strawberries and whipped cream.			

Red Wines

	175ml	250ml	Bottle
322 Tekena Merlot, Central Valley, Chile	£4.70	£6.70	£19.50
Fruit driven, raspberry and blueberry fruit leading to a soft finish.			
330 Between Thorns Shiraz, South-Eastern Australia	£4.70	£6.70	£19.50
Cherry and raspberry complemented by hints of spice and vanilla.			
320 Marqués de Morano Rioja Tinto, Spain	£5.40	£7.50	£23.50
A light introduction to one of Spain's most famous wine regions.			
321 Élevé Malbec, Pays d'Oc, France	£5.40	£7.50	£23.50
A velvety, lush Malbec from its traditional home in the south west of France.			
326 Robert Mondavi Twin Oaks Cabernet Sauvignon California, USA			£27
Ripe, robust Cabernet from the man who put Napa Valley on the world map.			
324 Waipara Hills Pinot Noir, Central Otago, New Zealand			£32
Wonderfully sleek Pinot Noir from the world's most southerly vineyards.			
325 Château des Bardes, Saint-Emilion Grand Cru			£37
This wine has rich fruit aromas and juicy sweet tannins backed by soft touches of vanilla toastiness from time spent in oak.			

Dessert or Cheese Wine

	100ml	37.5cl
311 Muscat de Beaumes de Venise, Cave des Vignerons, France	£4.95	£18.50
A sumptuous wine and great match for both cheese and puddings.		

Craft Beer

		Bottle
Blue Moon 5.4% ABV, Colorado, USA		£4.20
A Belgian-style white beer that pairs well with fish and chicken dishes.		
Staropramen Draught Beer 5% ABV, Czech Republic	½ Pint	Pint
A traditional pilsner with a hoppy, slightly fruity aroma. A perfect partner for hearty meat dishes.		
	£2.60	£5