



Two courses £24.50

Three Courses £29.50

Act I

Pea and mint soup • black pepper crème fraîche (V)
Marinated prawns • pickled cucumber • rye bread
Smoked cheese curd • tomato and basil crisps (V)
Asparagus • Parma ham • crispy egg

Act II

Duo of lamb: pan-seared rump and confit shoulder hash cake • smoked aubergine purée •
dauphinoise potatoes • tomato and tarragon jus
Supreme of chicken • pea purée • braised baby gem lettuce • butter poached potato
Catch of the Day • crushed Jersey Royals • samphire • sauce Grenoble
Fève, spinach and sun-blushed tomato pappardelle • feta cheese (V)

Added Extras £2.95

New potatoes

Triple-cooked chips

Seasonal vegetables

Asparagus and parmesan salad

Curtain Call

Poached Peach Melba • raspberry meringue • vanilla seed ice cream
Lemon posset • poached rhubarb • shortbread crumble
Salted caramel and chocolate tart • Cornish clotted cream
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 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. 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.